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United States
Department of
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Food Safety
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To: Policy Book Subscribers

From: Standards and Labeling Division, TS

Subject: Policy Book Change #4

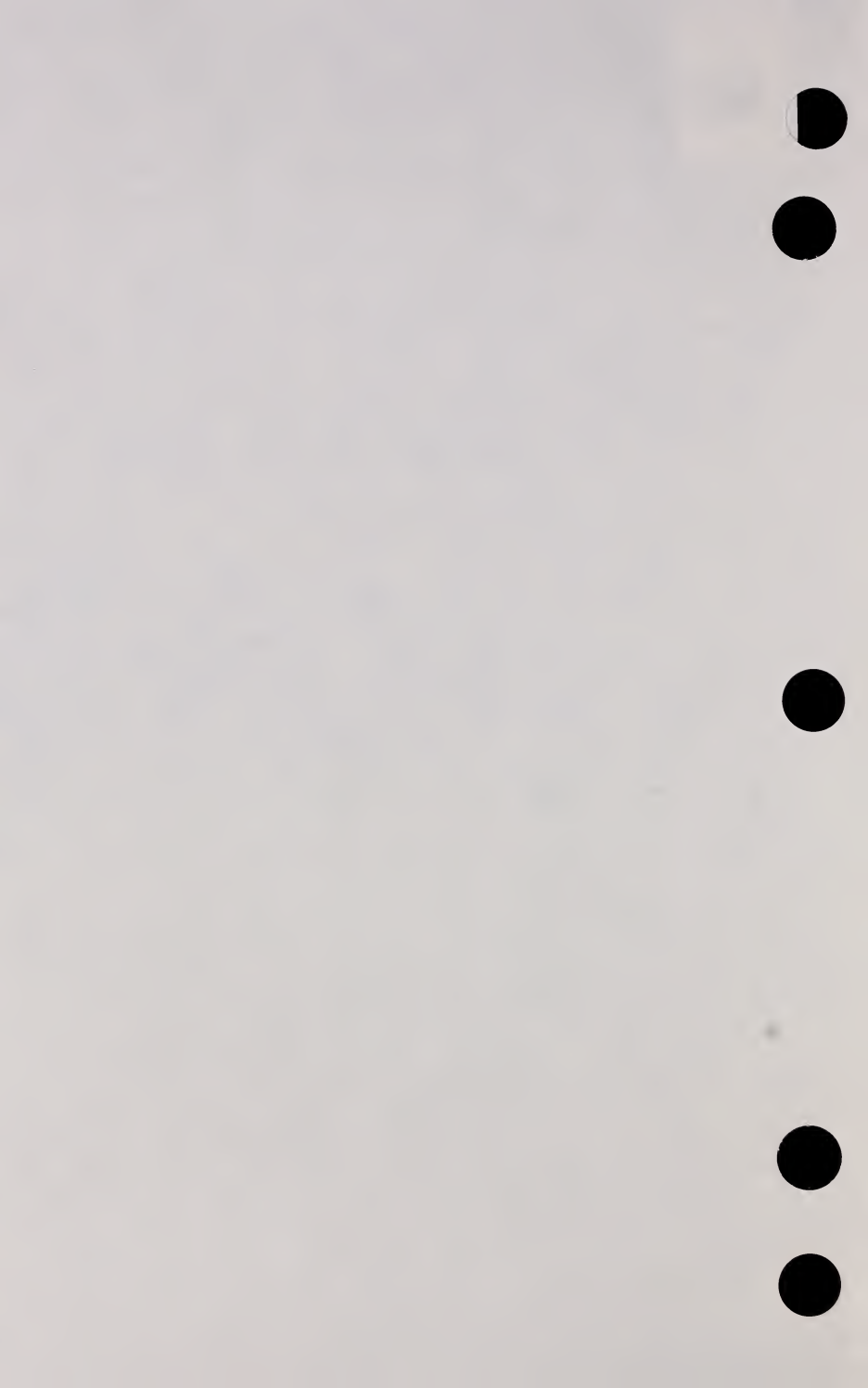
Enclosed please find the Fourth Set of changes
to the January 1986 edition of the Standards
and Labeling Policy Book.

Enclosure

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NI - Not Issued

R - Rescinded

CACCIATORE, CACCIATORA: An Italian dry-sausage, meaning hunter or sportsman. Product name should be shown as "Caciatore Sausage."

CADDIES: Caddies or cards used to display fully labeled product shall not bear an inspection legend. May contain a picture of the product on carton which could have the legend on it.

CAJUN or CAJUN STYLE: Refers to product made in Louisiana. If made in other areas would be labeled as "Cajun Brand, Made in _____."

CAJUN STYLE: May also be used to identify meat and poultry food products made with onion, garlic, white pepper, red pepper, and black pepper. The name of the product must be further qualified with a statement such as "with Cajun Style Seasonings," e.g., "Cajun Style Bacon--with Cajun Style Seasonings."

CALA, CALLE, CALLIE: Coin names for the lower portion of pork shoulder. Must be qualified as "Pork Shoulder Product."

CALABRESE: A salami originating in Southern Italy. Usually made entirely of pork seasoned with hot peppers.

CALCIUM CASEINATE: Acceptable in non-specific products.

CALCIUM PROPIONATE: Up to 0.32% permitted in crust. Used to retard mold growth, alone or in combination. Amount based on weight of flour used. When calcium propionate is present as an ingredient in crust, breading, stuffing, etc., its presence must be shown contiguous to the product as "Calcium Propionate Added to Retard Spoilage of Crust."

CALF LIVERS, HEARTS: Large calf livers and hearts may be designated as "beef livers" and "beef hearts".

CALZONE, CALZONI: Turnover like product made with dough stuffed with meat, cheese and seasonings and baked. Must contain 25% meat or 14% poultry meat. The label must show a true product name, such as "Sausage and Cheese Filling in Dough."

CANADIAN STYLE BACON (Made in USA): Product which is identified as "Canadian Style Bacon" is made from a trimmed boneless pork loin. On the shoulder end, the cross section of the longissimus dorsi muscle shall be equal to or larger than the combined cross sectional areas of the splenius and semispinalis capitis muscles. The ham end shall be removed anterior to the ilium. The exposed faces shall be approximately perpendicular with the skin surface. The dorsal and ventral side on each end of the "Canadian Style Bacon" shall not be more than 1.0 inch different in length. The belly is removed adjacent to the longissimus dorsi muscle. All bones and cartilage shall be removed. The tenderloin and the flesh overlying the blade bone are excluded. The surface fat (and false lean when necessary) shall be trimmed to 0.3 inches thick at any point. The fat on the ventral and dorsal sides is neatly beveled to meet the lean.

The term "Canadian Style Bacon", when featured on the label as a product name on part of a product name (i.e., as a description, etc.), may stand alone without an additional qualifier indicating the true geographical origin of the product. Policy memo #50B, dated December 19, 1985.

"Chunked and Formed" and "Water Added" products are permitted provided proper labeling is applied.

CANNED CHOPPED BEEF OR PORK: Not more than 3% water in formula.

CANNELLONI: At least 10% meat or 7% cooked poultry meat. Cannelloni is an Italian term which has been used with a product having the same characteristics as "Ravioli" with the exception that it is in a tubular form. The label must show a true product name such as "Beef Cannelloni."

CANTONESE STYLE POULTRY: Sauteed in soy sauce which, by rapid cooking at a high temperature, gives the product a brownish character.

CAPACOLLO, COOKED (Capicola, Capocollo, Capacola, Capicollo, Cappicola): Boneless Pork shoulder butts which are cured and then cooked. The curing process may be dry curing, immersion curing, or pump curing. The cured product is coated with spices and paprika before cooking. This product shall always be labeled with the "Cooked" as part of the product name. Water added is permitted.

CAPON: A surgically unsexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.

CAPPELLETI WITH MEAT IN SAUCE: At least 12% meat (similar to macaroni product).

CARAMEL COLORING: Caramel coloring added to products is viewed by FDA as artificial coloring. When applied to a product such as roast beef, show contiguous to product name such as "Caramel Color Added" or "Caramel Colored." If added to gravy, need show only in ingredients statement. Caramel color in raw meat mixture, e.g. patties, meat balls, ready-to-bake (home style) meat loaves, and similar terms may not be added directly as a part of the formulation. However, seasoning mixes containing small quantities of caramel color may be used in such products if the coloring has no functional or coloring effect on the finished product.

CARAWAYWURST: See "Kuemmelwurst."

CARBONADE: At least 50% meat. May be beef, pork or mutton carbonade. Usually made with cheaper cuts of meat. Containing beer or wine, slowly cooked, either braised or stewed. Label must show true product name such as "Beef Carbonade."

CARRIERS: Dextrose and/or sugar is commonly used as a carrier for spice extracts and also resins of spices. The carrier must be declared in the statement of ingredients except in those cases where a sweetening agent is used separately and the use of the mixture will result in the quantity of carrier being .75% or less of the total formulation. In the event a determination cannot be made from the information provided with the label, do not assume that the quantity of a carrier is .75% or less. Require declaration. Salt when used as a carrier will always be declared regardless of amount used.

CASING, ARTIFICIAL: Frankfurters packaged in retail containers with the artificial casing left-on must bear a prominent statement such as "Remove casing before eating" contiguous to the product name on the label.

CASING (COLLAGEN): Collagen casings are prepared from beef hides specially processed and formed into casings. For classification purposes, they are edible casings but are not considered natural casings.

CASSEROLE: At least 25% meat or 18% cooked meat.

CASSOULET (FR): At least 25% meat. A complex stew consisting of dried white beans and a combination of pork, lamb, game and sausages. The ingredients are cooked, then put into a casserole, usually covered with crumbs and baked. Label must show true product name such as "Beans and Bacon in Sauce."

CATSUP: When permitted in meat food products, shall be listed in ingredients statement either as catsup or tomato catsup. See Food and Drug Regs 155.194. Not permitted in sausage or ground (chopped) beef patties. When used in fresh meat patties, product name must reflect the use, e.g., "Beef Patties with Catsup" Policy Memo 87 applies.

CAUL FAT: An acceptable name. Lacy beef fat from the abdominal cavity. May show as beef suet or beef fat.

CELERY: (Canned or diced) Show as cooked celery in ingredients statement.

CENTER CUT PORK CHOPS: An acceptable name for chops cut from center cut pork loin.

CENTER CUT PORK LOIN: This term refers to the pork loin with shoulder end removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage, and from which the ham end of the loin has been removed by cutting crosswise to its length, anterior to the cartilage on the tuber coxae.

CENTER SLICE: When the term "Center Slice" is used on labels for slices of ham from smoked and cooked, smoked, or water cooked hams, product must be sliced from an area of original ham positioned about 1" on each side of a center cut.

CEREAL EXTENDERS: Meal or flour derived from cereal grains may be listed on labels as cereals. Flour not classed as cereal products, such as bean flour, soy flour and potato flour, shall be declared by their specific name.

CERTIFIED PORK: Pork that has been treated for trichinae by one of the approved methods. See Regulations 318.10 for trichinae treatment requirements.

CERVELAT: (Cured and cooked sausage) Often a semi-dry or dry summer sausage. Hog stomachs and beef tripe permitted. No MPR requirement. Extenders are permitted.

CHA SHU BOW: A steamed bun with a dry roasted pork filling requiring 15% cooked pork. Must show true product name such as "Steamed Bun with a Pork and Cabbage Filling."

CHAROL, CHAROIL: A natural smoke flavoring.

CHEEK MEAT, BEEF: See Policy Memo 064 dated February 2, 1984. Refers to beef cheeks from which the glandular material has been removed. When included in boneless beef, its presence must be specifically declared by species in either the product name as a qualifier (e.g., contains beef cheek meat) or in the ingredients statement. Natural proportions considered to be 2 percent.

CHEDDAR CHEESE W/BACON BITS: Not amenable to the Federal Meat Inspection Act.

CHEESE:

(1) When "cheese" is declared in the ingredients statement of a fabricated product, cheddar cheese must be used.

(2) The term "Cheese" may be shown in the name of a fabricated product such as "Ham and Cheese Loaf" provided the common name(s) of the cheese(s) used is (are) declared in the ingredients statement. Imitation and substitute cheeses are not considered cheese.

(3) When a cheese product and a meat food or poultry product are packaged together, the product name shown on the label must show the name of each. For example, if slices of ham and slices of a cheese product are packaged together, the product name should include ham and the name of the cheese product, (e.g., "Ham & Pasteurized Processed American Cheese") or the "Pasteurized Processed American Cheese" could be parenthetically qualified contiguous to product name, (e.g., "Ham & Cheese (Pasteurized Processed American Cheese)"). The name "Ham and Cheese" would be acceptable if the cheese product were Cheddar Cheese.

CHEESE, PASTEURIZED PROCESSED: An acceptable name for pasteurized processed cheddar cheese. Other types of processed cheese would have to be listed such as "Pasteurized Processed Swiss Cheese."

DAISY: Must be accompanied by true product name. "Cured Pork Shoulder Butt".

DEER MEAT: See Game Meat.

DEHYDRATED MEAT CALCULATION FACTOR: The fresh meat equivalent based on a given amount of dehydrated meat can be found by multiplying the weight of the dehydrated beef by the factor 2.8. This factor was derived as follows: Assuming canners and cutters grade beef was used, the composition of meat would be approximately 12% fat, 18% protein, 69% water and 1% ash. Then 100 pounds of beef when dehydrated to 5% moisture would be 100 less 64 or 36 pounds dehydrated meat. Thus, 100 divided by 36 equals 2.8.

Assuming that the amount of dehydrated beef equivalent of 100 pounds of fresh beef is that quantity containing 18 pounds of protein, then 18 divided by the percentage of protein found by analysis of dehydrated beef would be the amount of dehydrated beef equivalent to 100 pounds of fresh meat.

DEHYDRATED PRODUCTS WHEN WATER IS ADDED: Three methods are acceptable for listing dehydrated products. Listing of the ingredients (1) As "water, dehydrated potatoes" or "dehydrated potatoes, water", whichever is the proper order, (2) As "reconstituted potatoes," (3) As "rehydrated potatoes." If the reference was to meat instead of potatoes the word beef, pork or whatever was appropriate would be substituted for the word "potatoes."

DEHYDRATED SOUR CREAM: The use of 3.9% dehydrated sour cream is equal to 10% sour cream.

DEHYDRATED VEGETABLES: Dehydrated onions (chips) and dehydrated potatoes used as a component, rather than as a seasoning agent, should be listed as dehydrated onions, and dehydrated potatoes.

DEHYDRATED VEGETABLES CONTAINING SULFITE: Dehydrated vegetables shall not contain more than 200ppm sulfite.

DELI OR DELICATESSEN STYLE: Although there is not a recognizable Deli Style as such, the terminology has been permitted on labeling for ready-to-eat meat food products that consumers would normally expect to find in a delicatessen.

DELMONICO BEEF STEAK: "Boneless Club Steak." See Club Steak.

DERMA: Skin or intestine. When used as part of a product name, natural casing or skin must be used.

DETACHED SKIN: Not permitted in bologna, frankfurters, braunschweiger or similar sausages. See Manual 17.13(j)(3) and Regulations 319.180 and 182. See Pork Skins.

DEVILED MEAT FOOD PRODUCT OR POTTED MEAT FOOD PRODUCT: Same requirements as for "Deviled Ham" except product is made from mostly meat byproducts with some meat. The product name, "Deviled Meat Food Product," need not appear all on one line. However, the name must be displayed in a prominent manner and must be featured in the same size, style and color print on the same background. See Regulations 319.761.

DEVILED POULTRY: Is a semiplastic cured poultry food product made from finely comminuted poultry in natural proportions and containing condiments. Deviled poultry may contain poultry fat provided that the total fat content shall not exceed 35% of the finished product and the moisture content shall not exceed that of the fresh unprocessed poultry. When skin is in excess of natural proportions, skin must be included in the product name (e.g. "Deviled "Kind" with (Kind) Skin Added").

DEXTROSE DECLARATION: When dextrose and/or sugar is used as a carrier for a spice or seasoning mixture and does not exceed 3/4 of 1% of the total formula it need not be shown in the ingredients statement. See "Carrier".

DIAPHRAGM: Beef skirt steaks packaged in consumer size must be qualified as diaphragm meat. This is the muscle and connective tissue separating the chest and abdominal cavity.

DIETARY LABEL CLAIMS OR FEATURES: Product labels which, due to the presence of special labeling claims or features, purport a product to be for the reduction or maintenance of body weight or make a claim for a specific caloric content are acceptable. Labels, however, must also bear nutrition information when such claims or features are present. The nutrition information must consist of the caloric, protein, carbohydrate, and fat content of the product.

If additional clarification is needed to facilitate consumer understanding of the claim, statements which describe the nature of the claims or feature may also be required. Policy Memo #39, dated January 18, 1982.

EASTER NOLA: Salami that is made with pork that is coarsely chopped and mildly seasoned with black pepper and garlic.

EGG BARLEY: Ingredients must be sublisted in ingredient statement.

EGG, DRIED EGG WHITE ADDED: See "Wheat Gulten".

EGG FOO YOUNG WITH MEAT: At least 12% meat.

EGG FOO YOUNG WITH POULTRY: At least 3% poultry meat.

EGG ROLL WITH MEAT: At least 10% meat.

EGG ROLL WITH POULTRY: At least 2% cooked poultry meat.

EGGS BENEDICT: At least 18% cured smoked ham. A poached egg on a toasted English Muffin, topped with a slice of ham and covered with hollandaise sauce.

EGGS, FRESH: For breakfast type foods with eggs as components, the egg portions may be referred to in the product names and the ingredients statement as "Fresh U.S. Grade A Large." These terms are considered appropriate for several reasons. First, the eggs involved are received in shells and not in dry or frozen form. Secondly, the assigned inspector has the opportunity to determine if they are "Fresh," as the shells will be cracked and the contents removed at the plant during the preparation of the "Breakfast" items.

EGG WASH: See "Glazing of Bakery Items."

ELK MEAT: See "Game Meat."

EMBLEM: See "Awards."

EMPANADILLAS: 25% fresh meat or poultry (raw basis). Species is part of the product name. These are made of meat and/or chicken and may vary in size from large to hors d'oeuvre size.

EMPANADILLAS CHORIZO: At least 25% fresh Chorizo or 17% dry Chorizo.

ENCHILADA: At least 15% fresh meat. A Mexican type food consisting of a "tortilla" which has been filled with a variety of fillings and then rolled. The fillings may consist of meat, cheese, beans, rice, eggs, fish, etc.

ENCHILADA, (KIND): At least 15% raw poultry meat or 10.5% cooked poultry meat.

ENCHILADA - Sonora Style: Consists of two or more tortillas stacked "pancake style" with filling spread between each tortilla. Cheese may be mixed (but not required) into the tortilla dough prior to frying. "Sonora Style Enchilada" is acceptable provided the phrase refers to "Enchilada" and not to "Dinner."

ENCHILADA WITH BEEF CHILI GRAVY OR ENCHILADAPREPARED WITH MEAT AND SAUCE: At least 50% Enchilada.

ENTREE (Principal Dish or Main Course): Product labeled entree should fall in one of the following categories:

1. All meat or meat food product - 100% meat or meat food product.
2. Meat or meat food product and one vegetable; or meat or meat food product and gravy - 50% cooked meat or meat food product.
3. Meat and vegetable with gravy - 30% cooked meat portion; meat and gravy portion at least 50%, (e.g. "Salisbury Steak with Potatoes and Gravy").
4. Meat or entree portion of dinner - 25% cooked meat or meat food product, (e.g.: Meat Loaf Dinner would require 25% meat loaf.)

ENZYME TRIMMINGS DERIVED FROM ANTEMORTEM INJECTEDBEEF (PRO-TEN): Beef trimming from this operation may be used in fresh meat products without label declaration.

ENZYMES - PROTEOLYTIC: A 3% limit permitted pickup on dipped items such as steak and solid pieces of meat. Show such as "Tendered in a Solution of Papain." Trimmings from this method may be used in fresh meat products up to 25% of the formula, provided the finished product is immediately frozen and that distribution is limited to institutional use only. The transmittal form should state the conditions and means of inspectional control. Meat from this method may be used in cooked ground beef products up to 25% of the formula without showing the ingredients of the solution. See Regs 317.8(b)(25), 318.7(a)(1) and 381.120.

FAGGOTS: A combination of beef, veal, and pork cured with salt, nitrates, and sugar. Sheep or hog casings are used and sausage is linked in pairs, each about 6 inches long. Classed as cooked smoked sausage.

FAJITAS: The Spanish translation is "little belts" or strips of beef. Pork and poultry meat may also be used. The product is usually marinated and then cooked. Fajitas may also refer to a sandwich like product where strips of cooked meat is topped with sauce and rolled up in a flour tortilla. At least 15% cooked meat is required.

FAMILY PAK: Acceptable provided the term does not qualify the net weight statement.

FAMILY STYLE CORNED BEEF BRISKET: See "Corned Beef - Family Style."

FARM SCENES: Permitted if not used in a misleading manner.

FARMER SAUSAGE CERVELAT: Is usually a semi-dry sausage; but may be made in dry form. Usually made of equal parts of pork and beef delicately seasoned without garlic.

FARMER SUMMER SAUSAGE: This is a special type made of beef and pork, salt, spices, nitrite or nitrate, and heavily smoked. It is classed as "Cervelat," and no extenders are permitted. It is dry with an MPR of 1.9:1. The word "Farmer" is considered a generic term, and labels can be approved without any qualifying words such as "Style" or "Brand." Such labels are not required to bear a statement identifying the place of manufacture. Must be trichina treated.

FAT AND LEAN CLAIMS: This policy memo replaces Policy Memo 070A. Emphatic expressions of the lean content of a meat or poultry product i.e., "lean," "extra lean," and "low fat" and comparative expressions of lean or fat content, e.g., "leaner," "lower fat," "less fat" may be used in the labeling of meat and poultry products.

"Low fat" may be used only for those products that contain no more than 10 percent fat. "Lean" may be used only for those products that contain no more than 10 percent fat except for ground beef and hamburger. "Extra lean" may be used only for those products that contain no more than 5 percent fat except for ground beef and hamburger. In each case, the actual amount of fat in the product must be disclosed, e.g., "contains 4 percent fat" and either accompany the claim or be referenced by means of an asterisk and placed elsewhere on the principal display panel, on the information panel or be included as a part of other nutrition information.

* When ground beef and hamburger are labeled as "lean" or "extra lean," they must have at least a 25 percent reduction in fat from the regulatory standard of 30 percent fat (i.e., they can contain no more than 22.5 percent fat). In each case, the actual fat percentage and the lean percentage must either accompany the claim or be referenced by means of an asterisk and placed elsewhere on the principal display panel. For example, 20 percent fat ground beef could be labeled "Lean Ground Beef, Contain 80 percent Lean and 20 percent Fat." Ground beef or hamburger, not labeled as "lean" or "extra lean," may continue to be labeled with a fat percentage (i.e., Contains 20 percent Fat). However, ground beef and hamburger may not be labeled with only a lean percentage. A fat percentage must accompany any claim about the lean content. In all cases, the fat percentage must be in lettering of the same size, type, and on the same background as the lean percentage.

Comparative expressions of the lean or fat content of products may be used only if there is at least a 25 percent reduction or difference in fat or lean content from (1) the amount of fat permitted by an applicable standard if the amount of fat identified by the standard is representative of the majority of the products in the marketplace, e.g., a comparison to the pork sausage standard would not be permitted because market-basket surveys have shown that the average fat content of pork sausage is approximately 40 percent and not close to the 50 percent fat allowed by the standard, (2) the amount of fat in a market-basket survey of comparable products, or (3) the amount of fat in a similar product or class of products as found in recent applicable references such as the revised editions (since 1976) of Composition of Foods - Agriculture Handbook No. 8. An explanation that includes quantitative information about the fat or lean content of the lower fat product and a comparison of its fat or lean content to any of the above references must also be included on the labeling. For example, the explanation for a product labeled "Leaner Italian Sausage" might be "This product contains 24 percent fat, which is 30 percent less fat than allowed by the USDA standard for Italian Sausage."

Fanciful names, brand names, and trademarks often include lean terms. In the case of frozen dinners and entrees, the terms are assumed to represent these products as useful in the reduction or maintenance of body weight. An example is "Lean Cuisine." When such terms are used for this purpose, the products must be nutritionally labeled in accordance with Policy Memo 039. In situations where the terms are included in fanciful names, brand names, and trademarks to convey the leanness of a product or a substantial reduction in fat, the explanation for comparative expressions of lean or fat content described herein is required unless the products meet the definitions for "lean," "extra lean," or "low fat."

All products with claims about the lean content will be closely examined to assure that the products became leaner due to the replacement of fat by lean material, i.e., indigenous meat or poultry protein and the natural moisture associated with the protein. In situations where a fat content declaration would not accurately reflect the lean content of the product, a statement that discloses the actual amount of lean material in the leaner product expressed as the percent lean material or percent protein may be needed, e.g., "50 percent leaner than average -- contains 25 percent protein." These statements may accompany the claim or be referenced by means of an asterisk and placed elsewhere on the principal display panel or on the information panel.

Generally, the emphatic claims "lean" and "extra lean" will be limited to products composed solely of fat and lean material with no added substances such as water or extenders. In those limited situations where it can be demonstrated that the product before and after the addition of any added substances contained no more than 10 percent or 5 percent fat, as the case may be, the emphatic claims may be used. For example, a ham and water product could not be labeled "lean" if it contained 10 percent fat since the product became lean by dilution with water and other added substances. However, if the meat portion contained no more than 10 percent fat before processing, the product could be labeled "lean."

At the time of label approval, the fat or lean claims must be substantiated by laboratory analyses. At a minimum, three laboratory analyses are needed and, in accordance with Policy Memo 086 on Nutrition Labeling, it is preferred that each analysis be performed on a sample from a composite of 12 packages from 12 consecutive production lots to attain an adequate representation of the fat or lean content of the product. If the explanatory statement refers to marketbasket data, sufficient data must also be submitted to demonstrate that the fat or lean content is representative of products in the marketplace. If comparisons to market-basket data are made, it will be necessary that at least yearly the data are reconfirmed. A partial quality control program (PQC) or nutrition labeling verification (NLV) program must also be approved before the label may be used.

The policy of allowing on the labeling of whole cuts or parts of meat or poultry terms such as "lean" and "extra lean" if stated in the possessive and accompanied by a guarantee statement is withdrawn. These products must meet the definitions for use of these terms. Comparative terms, e.g., "leaner," "lower fat," etc., may be used if there is at least a 25 percent decrease in fat or increase in lean content of the product. In this case, a comparative explanation as described above is required.

* The terms, "lean," "50/50," and other similar designations which are used as meat industry trade terms to designate the leanness of meat for further processing are acceptable without the need for Nutrition Labeling Verification (NLV) procedures for fat or an explanation as required by this policy memo. However, when the lean or fat content is expressed as a true percentage, the company must either (1) add contiguous to the product name the phrase, "For Further Processing," or some similar designation that indicates the product is to be further processed or (2) provide substantiating fat data at the time of approval and implement NLV procedures for fat.

Labeling not in compliance with the provisions of this policy memo (see paragraphs with asterisk) should be modified as soon as possible, but no later than 1 year from the date of this memo. Policy Memo #070B, dated November 18, 1987.

FAT FREE PERCENT LABEL DECLARATIONS: Percent fat free statements, e.g., "95% Fat Free", are acceptable on product labels if the label also bears a positive declaration of the product's fat content, e.g., "contains 5% fat." This percent fat statement should be contiguous to the percent fat free statement and be displayed in a prominent manner. An approved quality control procedure will also be required for labels which bear percent fat free and accompanying percent fat declarations.

The percent fat free statement and the accompanying statement of the fat content are considered representatives of the fat content of the product only and do not necessarily represent the fat free portion as lean material. Thus, concomitant claims of the lean content, such as "95% Lean", will be closely scrutinized. Policy Memo #46, dated April 8, 1982.

FENUGREEK: Classified as an herb. It is used in some curry powder formulae. Available as "Fenugreek Seed." May be declared as a spice.

FILET MIGNON: Beef tenderloin cut into steaks against the grain and broiled. Sometimes wrapped in certified bacon strips in which case the product name must be qualified such as "bacon wrapped."

FIRST WING PORTION: Humerus with all meat and skin attached of chickens and turkeys may be labeled as follows: (a) Chicken or Turkey Wing Drumettes, (b) Chicken or Turkey Drumettes-From Disjointed Wings.

FLANK STEAK: See "Steak, Flank."

FLANKEN IN THE POT: At least 25% fresh beef. Product is made from beef plates and may contain such components as Matzo Balls, Noodles, and Vegetables." True product name would be "Flanken in the Pot with Matzo Balls, Noodles and Vegetables."

FLAVORED WITH --: Any product with a standard in Section 319 of the regulations must meet that standard and may not be designated "flavored with." If the product does not meet the standard as it appears in the Policy Book it can be "Flavored with ." "Flavored with " can be anything from over 3% meat to below the standard for the product.

FLAVORING: See Regulations 317.8(b)(7) and 317.2(f)(1)(i). All vitamins such as thiamine hydrochloride monosodium glutamate, disodium inosinate, disodium guanylate, hydrogenated vegetable oil and other commonly used materials must be listed separately.

Such compounds as diacetyl, hexanal, ethyl alcohol, dimethyl sulfide, diallyl sulfide, furfuryl mercaptan, and others may be declared as artificial flavors or artificial flavorings without naming each.

GERMAN POTATO SALAD: See "Salad-German Potato Salad."

GERMAN POTATO SALAD WITH BACON: At least 14% cooked bacon in total formulation.

GERMAN SAUSAGES WITH MILK: Whole milk is a permitted ingredient in the following meat food products when the ingredients statement is shown immediately under the name of the product or the milk is shown in a qualifying statement contiguous to the product name; Speckblutwurst, Kalbsbratwurst, Langblutwurst, Blutwurst, Gelbwurst, Zungenwurst, Brand Tongue and Blood pudding kalbslebenwurst (Swiss Liver Sausage, kalbslebenwurst should be considered on the same basis as Bockwurst (e.g., no limit on water on milk.

Weisswurst with milk should be labeled kalbsbratwurst, and Weisswurst with milk and eggs should be labeled Bockwurst.

Milk is a characterizing ingredient in German sausages and not an extender. Products which contain milk should be called by their proper names and not by names which have different characteristics.

GIBLET GRAVY (Kind): Requires 7.25% giblets. Must contain liver, heart and gizzard in equal portions.

GIBLETS: The liver, heart, and gizzard of a poultry carcass. Although often packaged with them, the neck of a bird is not a gible.

GLAZING OF BAKERY ITEMS: The glazing or coating of bakery items such as croissants or biscuits with eggs, butter or milk is a common practice and does not require a product name qualifier. The ingredients, however, must appear in the list of ingredients.

GLUCOSE: Not an acceptable name for sugar.

GLYCERIN: May not be added to any product as such; may be used in proprietary mixes such as dips containing pepsin.

GNOCCCHI: Italian term for dumplings made of wheat or potato flour rolled into rope-like strips about three-quarters of an inch thick and cut into pieces three-quarters of an inch long.

GOETTA: An oatmeal product similar to scrapple. Goetta is prepared with a formula containing not less than 50% meat and meat by-products. The cereal component should consist of oats or oat products and just enough water to prevent product from sticking and burning during the preparation process. The term "Old Fashioned" when noted on a label for "Goetta" refers to the shape. The item should be round to be eligible to be declared as "Old Fashioned."

GOTEBORG: A Swedish dry sausage made of coarsely chopped beef and sometimes pork. Mildly seasoned with thyme. It has a somewhat salty flavor and is heavily smoked, usually in long casings and air dired.

GOETTINGER CERVELAT: A dry cervelat with no byproducts or binders.

GOOSE BREAST: Identified as "Uncooked Boneless Smoked Goose Breast" and "Uncooked Smoked Goose Leg." Products are cold smoked and the 155 F requirement is waived since products are labeled "uncooked."

GOOSE LIVER OR GOOSE LIVER SAUSAGE: At least 30% cooked goose liver. When pistachio nuts are added, product name must be qualified such as "pistachio nuts added."

GORDITAS, MEAT AND POTATO: At least 15% cooked meat based on the weight of the total product.

GOTHAER CERVELAT: Originated in Gotha, Germany. Usually made of very lean pork finely chopped and cured.

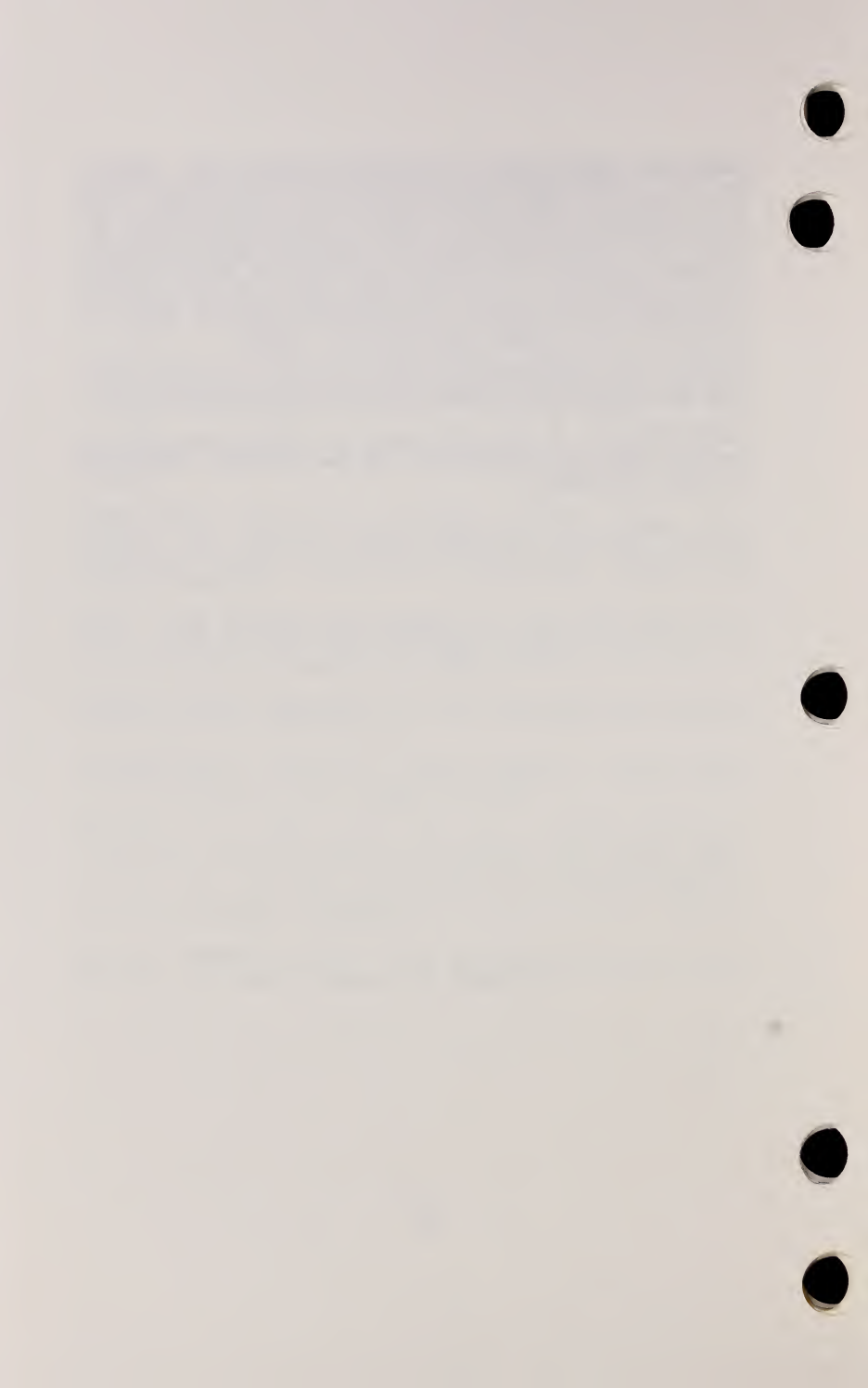
GOULASH: At least 25% fresh meat. Unless designated "Hungarian," generally means stew, whether veal, pork, beef, turkey, etc., are used. Product may be just meat and gravy or meat and gravy with vegetables served with, without or combined with rice, potatoes, or noodles.

GOULASH, HUNGARIAN STYLE: Must contain paprika and at least 25% meat. No noodles, potatoes or dumplings.

GRADE MARK FOR POULTRY: Indicates the quality (U.S. Grade A, B, or C). The shield design contains the letters "USDA," the U.S. grade of the product, and if not shown elsewhere, the class of poultry. Any letter grade on a consumer package or individual carcass indicates the product was graded by a licensed grader of the Federal or Federal- State grading service, and may not be applied otherwise. Letter grades on bulk packaging or shipping containers only indicate that the product is equal to that particular U.S. Grade.

GRAVIES: At least 25% meat stock or broth, or 6% fresh meat. Mono and diglycerides allowed in amount of 1% in gravies.

GRAVY AND BEEF: At least 35% cooked beef (beef same size as gravy). 25% cooked beef or 35% fresh beef (beef no larger than one-half size gravy.)



HAM-PARMA HAM/PROSCIUTTO DI PARMA: Ham when labeled "Parma Ham" and/or "Prosciutto di Parma," would have to be produced in the region of Parma, Italy in accordance with Italian Law, which defines the denomination of origin, the territorial limits of production, characteristics of the product and the method of manufacture.

HAM PATTIE: See Reg 319.105.

HAM PEPPERAM: A peppered ham that is coated with spices.

HAM, PIT: Pit Ham is an acceptable product name. Pit Sytle and Pit Brand are equally acceptable.

HAM PRESSED: Same as chopped ham.

HAM PROSCIUTTO (TYPES): See Prosciutto; Prosciutto Cooked; Prosciutto Cotto.

HAM, QUARTER-SEMI-BONELESS (No Slices Removed): The product consists of a ham prepared as a "Regular Semi-Boneless, Half Ham" which is sectioned again to result in four pieces just about equal not only in weight but also in content of bone.

HAM, REGULAR: The skin-on-ham produced by separating it from the side of the hog at a point ranging from 2 to 2-3/4" ahead of the exposed knob end of the aitch bone.

HAM ROLL SAUSAGE: Ham trimmings and ham shank meat are permitted.

HAM SALAD: See "Salad." At least 35% cooked ham.

HAM, SCOTCH STYLE: A cured, uncooked, boned and rolled whole ham either tied or in a casing.

HAM, SHANKLESS: When the term, "shankless" is used in reference to a ham, it indicates that the shank has been removed by a cut through the joint at a right angle to the femur bone. The distal tip of the semitendinous muscle may be severed above its tendinosus attachment, leaving an extension approximately 2 inches long. The extension is considered an integral part of the ham's body and is usually folded over the femur's end.

HAM SHORTCAKE: At least 25% cooked ham.

HAM SLICED COOKED: When product is derived from canned ham with gelatin added, the label shall read "Gelatin Added."

HAM, SMITHFIELD: This is an aged, dry cured ham made exclusively in Smithfield, Virginia. The use of the words "brand" or "style," e.g., "Smithfield Brand Ham," "Smithfield Style Ham," does not eliminate this requirement.

HAM TRIMMINGS: Ham trimmings, to be labeled as ham, will contain no excess shank meat and will have a fat content not in excess of 35% or will consist of at least 65% lean meat as determined by chemical analysis. See Manual 19.2(b).

HAM, VIRGINIA: Must either be processed in Virginia or labeled as "Virginia Brand, made in (city and state)."

HAM, WESTPHALIAN OR WESTPHALIAN STYLE HAM: Ham is cut with bone in, the hip bone cut out, cured in a combination of dry and pickle cure but not a pickle alone. It is smoked in a medium warm (no greater than 100F) smokehouse until a shining red brown or chestnut color is acquired. Beechwood may be used and will impart the characteristic Westphalian flavor. Other hard woods are also acceptable. Juniper berries are permitted.

HAMBURGER: If fat is added, product must have an ingredient statement. See Regulation 319.15(b).

HAMBURGER PATTIES: Must comply with Regulation 319.15(b).

HAMBURGER STEAKS: Must comply with Regulation 319.15(b).

HANDLING STATEMENTS: Acceptable handling statements, in addition to those required in sections 317.2(k) and 381.125, include "Keep Refrigerated - May be Frozen" or "Keep Refrigerated-Can be Frozen." Policy Memo #14 dated September 12, 1980. See "Keep Frozen".

HANDLING STATEMENTS ON RETORTED PRODUCTS: Handling statements may appear on labels for shelf stable product, even though such product does not have to be refrigerated or frozen, and provided the statement will accurately reflect conditions of distribution and sale. These products are to be handled in the plant as shelf stable items including incubation and condition-of-container examinations. Once the product is refrigerated or frozen for shipment, distribution, and display for sale it is to be handled as a refrigerated or frozen item. See policy memo # 104, dated February 13, 1987.

HANGING TENDER: Acceptable name on wholesale container to designate pillars of the diaphragm. Species must be shown as part of product name.

HARDENED LARD: A fully hydrogenated flaked lard used for blending with other lard to raise smoke point and increase the stability and resistance to oxidation or development of rancidity.

HEADCHEESE: A jellied product consisting predominantly of pork by-products and seasoning ingredients. It must contain some product from the head. Extenders like cereal, soy derivatives, nonfat dry milk, etc., are not permitted ingredients of headcheese. Headcheese in natural casings should be brought to an internal temperature of at least 150F. For cooking temperature exception, see Manual 18.24(b).

HEAD MEAT: After removal of the cheeks, lips, snout, skin and tongue from the head there remains small pockets and areas on the skull to which muscle tissue is attached. This muscle may be removed and used in product and declared on labeling as beef or pork as the case may be. However, there are a few standardized products in which the regulations limit the amount of this meat that may be used and require that it be specifically declared on the label (e.g., chili, chili with beans, and corned beef hash).



ICE-GLAZED MEAT AND POULTRY PRODUCTS: See "Water-Misted and Ice-Glazed Meat and Poultry Products."

IMITATION: A label for a product which is an imitation of another food shall bear the word "Imitation" immediately preceding the name of the food imitated and in the same size and style of lettering as the name, and immediately thereafter the word "Ingredients" followed by the names of the ingredients arranged in descending order of predominance.

Cuts of meat in its natural form containing excess moisture cannot be labeled "imitation". (e.g., ham, corned beef brisket, tongue). See Regulations 317.2(j)(1).

IMITATION FLAVORS: Imitation beef flavor, imitation mushroom flavor, flavor base for gravies and similar substances which enhance, fortify or help to simulate a flavor are usually composed of food additives and, as such, are not "artificial flavors" for labeling purposes. This class of imitation flavors can be composed of such ingredients as flour, fats, oils, salt, hydrolyzed vegetable protein, vegetable gums, thiamine hydrochloride, beta alanine, disodium inosinate, glutamic acid and a host of other ingredients. These flavorings must be identified on labels by showing each individual ingredient by its common name. Class names such as amino acids are not acceptable. Each specific amino acid must be listed.

IMITATION MEAT FOOD PRODUCTS: See Regulation 316.11(a).

IMITATION STICKERS: Temporary approvals may be given for "Imitation" stickers to be used on approved labels with the understanding that:

1. "Imitation" is as large or larger than product name.
2. "Imitation" is contiguous to product name.
3. Tape used must be a self-destructive one that cannot be peeled off. Also see Regs 316.11.

IMPORT - GROUND OR CHOPPED MEATS: See Regulations 327.3(b).

INFORMATION PANEL: The guidelines for the use of the information panel on labels for meat and poultry food products are as follows:

1) Mandatory information that may appear on an information panel includes nutrition information, an ingredients statement and the firm's name and address. The inspection legend and number on cylindrical cans may also appear on the information panel, but must be placed on that 20% area immediately to the right of the principal display panel.

2) The first surface to the right of the principal display panel, if usable, must bear the information panel. To determine the usability of a surface for an information panel, surfaces having folded flaps, tear strips, opening flaps, heat sealed type flaps, or less than adequate space to accommodate the mandatory information should not be considered. Surfaces having information such as vignettes, UPC codes, preparation instructions, serving suggestions, etc., are considered usable and such information should be displaced if an information panel is used.

3) The information panel may be any size. However, where a surface is larger than needed to accommodate the mandatory information, the information panel is a section of that surface and must contain all mandatory information in one place without intervening nonmandatory information such as UPC symbols, preparation instructions designs, etc. In such cases, the information panel should be placed to the left of any such large surface. It may be positioned near the top, near the bottom, or in the middle, but all mandatory information must appear together. Policy Memo #7 dated August 20, 1980.

LABELING, CHECK-OFF BLOCKS ON: The use of check-off blocks on immediate containers for identifying products that look alike but are different in composition is not permitted. Examples of product that may look alike but are different in composition are as follows:

Ground Beef and Beef Patty Mix

Partially Defatted Chopped Beef and Partially
Defatted Beef Fatty Tissue

Frankfurters and Frankfurters with Variety Meats

Finely Ground Chicken and Comminuted Chicken with
Kidney and Sex Glands Removed

Policy Memo #83, dated May 2, 1985.

LABEL REQUIREMENTS: See Regulations 317.2.

LABELING FOR SUBSTITUTE PRODUCTS: If a product fails to comply with a standard only because the meat or poultry content is lower than required and the product has generic identity as a non-meat product (e.g., pizza, stew, pies), then the product may be designated by the non-meat terminology in the standardized name (e.g., "PIZZA", "STEW", "PIE") provided the meat/poultry content of the product is conspicuously disclosed contiguous to the product name along with a statement of the amount of meat/poultry in the standardized product. For example, PIZZA (contains 5% sausage; SAUSAGE PIZZA contains 12% sausage). Such product may not be nutritionally inferior to the standardized product it resembles. For this purpose, nutritional inferiority is defined, consistent with the requirement of 21 CFR 101.3(e)(4), as any reduction in the content of an essential nutrient that is present at 2% or more of the U.S. RDA per serving of protein or any of the vitamins or minerals for which U.S. RDAs are established. A quality control procedure must be approved for such products by the Processed Products Inspection Division before the label can be used.

If a product is nutritionally inferior to the standardized product it resembles, it must be labeled "imitation" in accordance with 9 CFR 317.2(j) and 9 CFR 381.1(b). Policy Memo #69, dated March 23, 1984.

LABELING OF CERTAIN COOKED SAUSAGE PRODUCTS CONTAINING BOTH LIVESTOCK AND POULTRY INGREDIENTS: This policy memo supersedes Policy Memo 005. It does not apply to cooked sausage products which contain poultry ingredients up to 15 percent of the total ingredients (excluding water). The labeling of these products must be in accordance with 9 CFR 319.180.

Meat food products (i.e., those in which more than 50 percent of the livestock and poultry product portion consists of livestock ingredients): Such cooked sausage products which contain poultry ingredients at more than 15 percent of the total ingredients (excluding water) must have product names that indicate the species of livestock and kind(s) of poultry ingredients, e.g., Beef and Turkey Frankfurter or Frankfurter Made From Beef and Turkey.

Poultry products (i.e., those in which more than 50 percent of the livestock and poultry products portion consists of poultry ingredients): Such cooked sausage products which contain livestock ingredients at more than 20 percent of the total poultry and livestock ingredients must have product names that indicate the kind(s) of poultry and species of livestock ingredients, e.g., Turkey and Beef Frankfurter or Frankfurter Made From Turkey and Beef. Such cooked sausage products which contain livestock ingredients at 20 percent or less of the total poultry and livestock ingredients, must have product names that are appropriately qualified to indicate the inclusion of livestock ingredients, e.g., Turkey Frankfurter - Pork Added or Turkey Frankfurter - With Pork. (The product names of cooked sausage products which contain no livestock ingredients designate the kind(s) of poultry ingredients, e.g., Turkey Frankfurter.) Cooked sausage products containing over 50 percent meat ingredients would carry the red meat legend while those containing over 50 percent poultry ingredients would carry the poultry legend.

See Policy Memo 087A regarding word size in the labeling of product names. Policy Memo 005A, dated November 25, 1987.

LABELING OF INSTITUTIONAL AND WHOLESALE TYPE, LARGE IMMEDIATE CONTAINERS: On institutional and wholesale type, large, immediate containers, all mandatory information must appear on the principal display panel except that the first usable panel to the right of the principal display panel may be used for the firm's name and address and the ingredients statement. Policy Memo #82, dated May 5, 1985.

LABELING OF PRODUCTS CONTAINING MEAT WITH ADDED SOLUTIONS OR OTHER NON-MEAT INGREDIENTS IN SECONDARY PRODUCTS: In those situations where meat containing an added solution, or other nonmeat ingredients, e.g., Ham-Water Added, Corned Beef and Water Products, Beef-Containing up to 10 percent of a solution, are used in secondary products in sufficient quantities to meet the minimum meat requirement without including the added solution, or nonmeat ingredients, the product name need not

include any reference to the added solution or nonmeat ingredients; e.g., Corned Beef and Cabbage would be an acceptable name for a product if the corned beef portion of the corned beef and water product was present in a sufficient quantity to satisfy the 25 percent cooked corned beef requirement. The ingredients statement, however, must include nomenclature as required by the regulations or policy (see also Policy Memos 066B and 084). In this example, the ingredients statement would list "Corned Beef and Water Product-X percent of added ingredients are..."

For products in which the added solution ingredient as a whole is used to meet the minimum meat requirement, the product name must include nomenclature required for the component, e.g., Beef (containing up to 10 percent of a flavoring solution) Burgundy. The ingredients statement must also include the same nomenclature for the meat ingredient. See Policy Memo # 102, dated January 6, 1987.

LABELING OF PRODUCT NAMES FANCIFUL NAMES, WORD SIZE: Words in product names or fanciful names may be a different size, style, color or type, but in all cases, the words must be prominent, conspicuous and legible. Moreover, no word in a product name, i.e., a common or usual name, a standardized name, or a descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other words of the product name. The same guidelines apply to letters of words in fanciful names that may accompany the product name.

For example, for a product labeled Chili Mac--Beans, Macaroni and Beef in Sauce, "Chili Mac" is the fanciful name and "Beans, Macaroni and Beef in Sauce" is the product name. No letter in "Chili Mac" may be smaller than one-third the size of the largest letter in "Chili Mac." Similarly, no letter in the descriptive name may be smaller than one-third the size of the largest letter in the descriptive name. This policy is not intended to address the relative size of words in fanciful name versus product names. The size of words in qualifying statements, e.g., "Water Added," "Contains up to ...," "Smoke Flavoring Added," etc., are not affected by this policy memo.

Labeling not in compliance with these guidelines may be used until present supplies are exhausted. Inspectors-In-Charge shall determine the amount of present supplies. Policy Memo 87A dated September 16, 1985.

LABELING OF PRODUCTS WHICH INCLUDE PACKETS OF OTHER COMPONENTS: Wording indicating that the product contains, in addition to the meat or poultry product, another component such as a gravy, sauce or seasoning packet must appear in conjunction with the name of the product in such a manner that it is obvious to the product in such a manner that it is obvious to the purchaser that he or she is also purchasing that packet along with the meat and/or poultry product. The wording must be shown in print no smaller than one third the size of the largest letter in the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name and so as not to appear in whole or part on any panel except the main display panel. The new weight individual components may be shown but are not required. Policy Memo #99, dated September 2, 1986.

LABELING PROMINENCE GUIDELINES FOR CURED, COOKED PRODUCTS WITH ADDED SUBSTANCES THAT DO NOT RETURN TO GREEN WEIGHT: The cured, cooked products covered by sections 319.100 ("corned beef"), 319.101 ("corned beef brisket"), 319.102 ("corned beef round and other corned beef cuts"), and 319.104(a) ("cured pork products" under PFF) of the Federal meat inspection regulations; and by Policy Memos 057A ("Labeling Turkey Ham Products Containing Added Water") and 084 ("Cooked Corned Beef Products and Cured Pork Products with Added Substances"), whose weights after cooking exceed the weight of the fresh uncured article, shall bear the product name and qualifying statements on the principal display panel in accordance with the following guidelines:

- (1) The product name and the qualifying statements must be prominent and conspicuous.
- (2) The label will bear the product name on the principal display panel in lettering not less than one-third the size of the largest letter in terms commonly associated with the product name, e.g., cooked, boneless, chopped, pressed, smoked, or words which could be a part of the product name, e.g., steak, butt portion, shank portion.
- (3) The product name will be judged prominent if the lettering is of the same style and color, and on the same color background as that which is used for the terms commonly associated with the product name or words which could be a part of the product name (see guidelines 2). If other styles, colors, and/or backgrounds are used, the prominence must be judged equal to those terms and words which could be associated with or part of the product name.

(4) The product name must be distinct and separate from other label information. Thus, the product name should not be part of or embedded in qualifying phrases or descriptions that include a list of added solution ingredients. Examples of acceptable terminology are "Corned Beef and Water Product" and "Cured Pork and X % of a Solution."

(5) The label for the products covered by this policy memo must also bear qualifying statements that conform to established policies on the size of the lettering in these statements in relation to product name (as outlined in Policy Memo 087A, FSIS Directive 7110.2 and Policy Memo 057A).

Labels for products to which this policy memo is applicable must comply within 6 months of the date of issuance. Policy Memo #109, dated October 8, 1987.

LABELING REQUIREMENTS FOR PUMP-CURED BACON PRODUCTS TREATED WITH D- OR DL-ALPHA-TOCOPHEROL IN SURFACE APPLICATIONS: Pump-cured bacon treated on the surface with d- or dl-alpha tocopherol must be labeled with a product name qualifier which identifies the substances involved and the method of application. The qualifier must identify both the carrier and active substance in their order of predominance. The specific names, d- or dl-alpha-tocopherol, or the term, Vitamin E, may be used in the name qualifier. Examples of acceptable name qualifiers are "Sprayed with a solution of vegetable oil and Vitamin E" or "Dipped in a solution corn oil and d-alpha-tocopherol." The name qualifier must be contiguous to the product name and printed in a style as prominent as the product name. The type used for the statement must be least one-fourth the size of the most prominent letter in the product name, except that the ingredients of the mixture may be in print not less than one-eighth the size of the most prominent letter in the product name. The specific name of the ingredients, d-alpha-tocopherol or dl-alpha-tocopherol, and of the carrier, must be listed as such in the ingredients statement, or curing statement, as required by 9 CFR 317.2(f)(1). See Policy Memo # 105 dated April 13, 1987.

LACTIC ACID STARTER CULTURE: When used in a semi-dry sausage the moisture-protein ratio (MPR) of the sausage cannot exceed 3.7:1.

LACTOSE: Must be listed as Lactose. Cannot be used in sausage products.

LAMB CURRY: At least 50% fresh meat.

LAMB, SPRING: See Regulation 317.8(b)(4).

LANDJAEGER CERVELAT: A semi-dry sausage that originated in Switzerland. It is about the size of a large frankfurter but pressed flat, smoked and dried giving it a black appearance.

MEAT PIES (OR VEGETABLE MEAT PIES): 25% meat; meat in gravy may be counted.

MEAT PIE FILLING: At least 37% meat.

MEAT RAVIOLI: At least 10% meat in ravioli.

MEAT RAVIOLI IN SAUCE: At least 10% meat in ravioli and at least 50% ravioli in total product.

MEAT RAVIOLI IN MEAT SAUCE: At least 10% meat in ravioli and at least 50% ravioli in total product. At least 6% meat in sauce.

MEAT SAUCE: At least 6% meat that is ground.

MEAT SPREADS: At least 50% meat or 35% cooked meat. When another major component is considered a significant source of protein such as cheese is added the requirement is reduced to 25% cooked meat. Must show true product name such as "Sausage and Cheese Spread."

MENUDO: See "Beef Tripe Stew."

MERGUEZ, MERGUES OR MERGHEZ SAUSAGE: A hot and spicy fresh sausage originating in North Africa and common in France which contains hot pepper and/or paprika. The meat component must contain beef and may contain lamb or mutton when labeled as "Merguez Sausage". When pork is used as part of meat component, the product is labeled as "Merguez Sausage with Pork". When pork is the only meat ingredient, the product is labeled "Pork Merguez Sausage".

MESQUITE: Mesquite wood or sawdust will be classified as "hardwood" and acceptable for use in federally inspected meat products.

METAL CONTAINER LABEL SUBMITTALS: Paper take-offs should be submitted for label approval of metal containers bearing lithographed label. Paper take-offs shall be complete reproduction of the finished label.

METHYL CELLULOSE: May be used in any part of meat and vegetable patties and various poultry products (mainly patties) at a level of 0.15 percent of the total weight of the product, this application includes batter and breading of these products. The intended technical effect is to extend and to stabilize products as well as to act as a carrier (9 CFR 318.7 (c)(4) and 9 CFR 381.147 (f)(4)).

METTWURST: An uncooked cured smoked sausage in which byproducts and extenders are not permitted. Beef heart meat acceptable. Water is limited to 3% and the fat content shall not exceed 50%. Policy Memo #20A dated March 26, 1981.

METTWURST, COOKED: Mettwurst which is cooked must be labeled "Cooked Mettwurst," and may contain up to 10 percent water based on finished product. Policy Memo #20A dated March 26, 1981.

METZ SAUSAGE: Cured lean beef and pork and bacon are finely chopped, seasoned and stuffed into beef middles. It is air-dried for 5 days, then given a cool smoke. Classed as a semi-dry sausage.

MEXICAN STYLE DINNERS: Dinners or entrees labeled "Mexican Style" must include items such as tamales and enchiladas making up 25% of the entree. The individual product standard must also be met.

MILAN OR MILANO SALAMI: A dry sausage with a maximum MPR of 1.9:1. It is an Italian type salami except the meat is finely cut. It is made with beef, pork fat, spiced with garlic and has a distinctive cording.

MILK SUGAR: May be declared as milk sugar or lactose.

MINCED BEEF: Must meet the ground beef standard.

MINCE MEAT: At least 12% fresh meat or 9% cooked meat or heart meat. Products marketed as "Mince Meat" which contain beef suet as the only ingredient of animal origin are not considered to be meat food products. When 2% or more cooked meat is present in the formula for a Mince Meat it is considered to be an amenable meat food product. In addition to "Mince Meat," the product name should include kinds of meat, e.g. "Mince Meat with Beef" or Mince Meat with (Species) Heart Meat. The "Mince Meat" with less than 2% cooked meat lacks character due to the grinding and mixing, is not considered to be a meat food product. The meat is present for flavor purposes only, and is not referred to in the product name but must be declared in the ingredients statement.

MIXTURES: Mixtures of NFDM, CRDSM, or dried whey, reduced lactose whey, reduced minerals whey and whey protein concentrate with other substances are not allowed except in batter and gravy mixes and breaders. Mixtures of cereal, soy preparations and/or sodium caseinate with other substances are permitted to come into the plant for use in batter and gravy mixes, must show its intended use such as "Patty Mix," "Gravy Mix." The labels of the mixtures must show the ingredients in order of their predominance.

- 3) Negative labeling is allowed if the claims are directly linked to the product packaging, as opposed to the product itself. For example, flexible retortable pouches could bear the statement "No Preservatives, Refrigeration or Freezing Needed With This New Packaging Method."
- 4) Negative labeling is allowed if such claims call attention to the absence of ingredients because they are prohibited in a product by regulation or policy. The statements must clearly and prominently indicate this fact, so as not to mislead or create false impressions. For example, "USDA Federal regulations prohibit the use of preservatives in this product," would be an acceptable statement on a ground beef label.
- 5) Negative labeling is allowed to indicate the absence of an ingredient when that ingredient is expected or permitted by regulation or policy. This could also apply to ingredients which are not expected or permitted by regulation or policy if the ingredient could find its way into the product through a component. For example, the use of "no preservatives" on the label of a spaghetti with meat and sauce (which by regulation does not permit the direct addition of preservatives) would be acceptable if it contained an ingredient such as vegetable oil, which could contain antioxidants but did not. See Policy Memo # 19A, dated May 4, 1987.

NET WEIGHT STATEMENT: See Regulations 317.2(h)(1 through 8), MPI Bulletin 211 and 381.121.

Divider Pak: On a product where two cans are taped together, one of which contains the meat or poultry item and the other a vegetable, such as "Chicken Chow Mein," the meat or poultry label may include the net weight on the 20% panel. The vegetable can bears the true name of the product with the total net weight of the top can drained weight of the vegetable can.

Double Packing: When a poultry product and a non-poultry product are separately wrapped and placed in a single immediate container bearing the name of both products, the net weight shown on such immediate container may be the total net weight of the two products or such immediate container may show the net weight of the poultry product and the non-poultry product separately. See Regulations 381.12(b).

NET WEIGHT STATEMENTS ON PACKAGES WITH HEADER LABELS : The guidelines for determining the size and location of net weight statements on meat food product packages with header labels are as follows:

1. The entire front of the package is considered the principal display panel of the package and its area is used to determine the size of the net weight statement. Print size specifications for the net weight statement specified by the regulations must be followed.
2. The net weight statement should be placed within the lower 30 percent area of the header label if no other mandatory labeling features are printed on the rest of the principal display panel of the package. If mandatory features do appear below the header label, the net weight statement must be placed within the lower 30 percent of the total area containing any mandatory information.

A "Header Label" is a small label applied across the top of a package usually bearing all of the mandatory labeling information. The rest of the package is most often a clear film containing a meat or poultry product such as luncheon meat. This type of packaging is designed to be used on peg board type displays. Policy Memo #47, dated May 3, 1982.

"NEW" AND SIMILAR TERMS: Terms such as "new," "now," "improved," and similar terms may be used within the following guidelines:

1. The terms may only be used for a period of 6 months from the date of the initial approval except as noted in 2, 3, and 4 below.

2. Extensions to the 6-month period may be granted if:

- a. Processors can demonstrate that production or distribution delays precluded the use of the approved labeling as scheduled. In such situations, the lost time can be restored.

- b. Processors can demonstrate that labeling inventory needs for the 6-month period were overestimated due to poor sales. The processors must maintain records which indicate the amount and the date the labeling was originally purchased. In this situation, up to an additional 6 months can be granted. No further extension will be considered.

3. In those situations where it is customary to distribute "new" products to various geographical regions, each geographic area may receive a temporary approval for 6 months if the processor can assure adequate controls over the segregation and distribution of the products.

4. In situations where it is customary to test market product in no more than approximately 15 percent of the intended total marketing area before total distribution begins, labeling for the test market area can receive an initial temporary approval and also be included in the 6-month temporary approval given to the labeling of the product distributed to the total marketing area. Processors must be able to assure that only 15 percent of the total market is involved in test marketing. Policy Memo #107, dated August 18, 1987.

NEW ENGLAND BOILED DINNER: Must contain at least 25% cooked "Corned Beef."

NON-DAIRY WHITE SAUCE OR NON-DAIRY SAUCE: A sauce made with a non dairy creamer. If this type of a sauce is proposed for use with "Chipped Beef", a suitable name would be "Non-Dairy White Sauce with Chipped Beef" or "Non-Dairy Sauce with Chipped Beef." The reference to "Cream" or any of its derivations should not appear in the product name.

NON-SPECIFIC MEAT FOOD PRODUCTS: Items of this type do not have specific requirements and the ingredients statement shall appear contiguous to the product name wherever product name appears.

NOODLE: See "Macaroni and Noodle type products".

NOODLE CHICKEN VEGETABLE DINNER: (Canned or in glass jars). A minimum of 6% cooked chicken.

OCOLLA, HAM: A cooked ham.

OLD FASHIONED: The term "Old Fashioned" may be used on labels if it is stated in the possessive such as: "Our Old Fashioned" or using the firm's name. When related to a cured and smoked pork product, other than fried skins, it is interpreted to imply processing by means of a "dry cure." If the item is to be prepared otherwise, and "Old Fashioned" is to be present on a label, then it must be in conjunction with "Brand" and the entire phrase shown in the same size and style lettering. "Old Fashioned Smokehouse Flavor" is acceptable if product is smoked by the traditional method in a smokehouse.

OLD WORLD: See "Continental, or Old World."

OLEOMARGARINE: The Est. No. may be omitted from the outer container, provided that articles are completely labeled including Est. No. inside.

OLEO STOCK: See Regulations 317.8(b)(20).

OLIVES, STUFFED: Acceptable ingredient declaration for olives stuffed with real pimientos.

OMELETS WITH:

Bacon - At least 9% cooked bacon.

Chicken Livers - At least 12% cooked liver.

Corned Beef Hash- At least 25% corned beef hash.

Creamed Beef- At least 25% creamed Beef.

Ham - At least 18% cooked ham.

Sausage- At least 12% dry sausage.

Sausage and Cheese, (omelet with pepperoni, cheese and sauce). At least 9% sausage in total product.

OMELET, FLORENTINE: At least 9% meat (cooked basis), must contain spinach.

OMELET, DENVER OR WESTERN STYLE: Must contain at least 18% ham along with onions and green and/or red peppers.

OPEN DATING: Labels showing further qualifying phrases in addition to the explanatory phrase must submit with the application sufficient documentation to support these additional claims. See regulations (9 CFR 317.8(b) (32) & 9 CFR 381.129(c)). Some local authorities require that packaged foods heated and sold hot from industrial catering vehicles be dated with the day the foods were placed in the warming units (e.g., Tuesday, Friday, etc.). When assured by the local authorities that the foods are under a rigid local inspection program, the designations may be approved without an explanatory statement as required by the regulations. To date only the county of Los Angeles has provided this assurance.

The packing date should be shown on immediate or shipping containers of poultry food products as required by regulations (381.126, 381.129(c)). When meat or poultry products are packed and held in freezer storage for later repacking, the explanatory phrase on repacked product should be in terms of "sell by" or "use before". However, if a "packed on" phrase is desired, the date shown shall be that of the original packing of the product.

ORANGE PRESERVES: Not necessary to sublist ingredients.

OVEN PREPARED: Defined as fully cooked in an oven and ready to eat, regardless of use on poultry or meat items. Exceptions are beef cuts, Rib No. 107 (Rib, Oven Prepared) and 108 (Rib, Oven Prepared, Boneless and Tied) as shown in the NAMP Meat Buyers Guide, and USDA Institutional Meat Purchas Specification.

OVEN READY: Defined as ready to cook, regardless of use on poultry or meat items.

flavoring purposes. The name suggested for this item is "Peanut Butter, Flavored with Crushed, Fried Bacon Rinds." As long as the crushed, fried bacon rinds do not exceed 8% of the total formula, the item will not be regarded as being a meat food product and therefore, not amenable to the Federal Meat Inspection Act.

PEANUT FLOUR: (Peanut Meat, Peanut Grits) can only be used in non-specific products that are not subject to moisture controls.

PEPPERS AND COOKED SAUSAGE IN SAUCE: Not less than 20% cooked sausage in total formulation.

PEPPERONI: A dry sausage prepared from pork or pork and beef. If beef is used with pork the formulation may not contain more than 55% beef and still be called pepperoni. Combinations containing more than 55% beef are called beef and pork pepperoni. Pepperoni made with beef must be called beef pepperoni. Pepperoni must be treated for destruction of possible live trichinae and must have an MPR of not more than 1.6:1. Antioxidants are permitted in pepperoni. The casing, before stuffing, or the finished product, may be dipped in a potassium sorbate solution to retard mold growth. Extenders and binders are not permitted in pepperoni. Hearts, tongues, and other such tissues are not acceptable ingredients.

PEPPERONI, COOKED: Not an acceptable product name.

PEPPERONI WITH POULTRY: Poultry may be added to pepperoni if properly labeled. If the meat block is 20% or less poultry, the product is labeled "Pepperoni with Turkey (kind) Added." When poultry over 20% of the meat and poultry block product is labeled "Pork and Turkey (kind) Pepperoni." An MPR of 1.6:1 is applied. If the amount of poultry exceeds that of the meat, the product label reads "Turkey and Pork Sausage." This would carry a poultry legend.

PERISHABLE UNCURED MEAT AND POULTRY PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Establishments seeking approval of label applications for perishable, uncured products which have received a less rigorous heat treatment than traditionally canned product (9 CFR 318 and 381, SUBPARTS G and X, respectively) must submit a sufficiently detailed processing procedure either incorporated on or attached to the FSIS Form 8822-1, APPLICATION FOR APPROVALS OF LABELS, MARKING OR DEVICE. The procedure must include a description of product formulation, method(s) of preparation, cooking and cooling temperatures, type of container, and cooking and handling

instructions. Hermetically sealed containers include glass jars, metal cans, flexible retortable pouches, plastic semirigid containers, etc., that are airtight and/or impervious after filling and sealing.

The policy does not apply to raw meat or poultry, cooked or roast beef, cooked poultry rolls and similar products, whole or uncut cured products, or products that are distributed and marketed frozen. However, products containing cured meat or poultry as components in combination with raw vegetables, such as pasta salads and other chilled meat/poultry meals or entrees containing raw or partially cooked vegetables, are covered under this policy, provided the above-mentioned procedural attributes are indicative of the manufacturing process.

In addition, an approved partial quality control program (PQCP) is required which must address the critical points in the manufacturing process. As such, the PQCP must contain a detailed description of: ingredient storage controls, product formulation and preparation; container filling and sealing; any heat treatment (times/temperatures) applied, including a description of the equipment used; any other treatments applied; cooling procedures (times/temperatures); lot identification procedures; finished product storage conditions; inplant quality control procedures; and records maintenance procedures. The PQCP must be forwarded to the Processed Products Inspection Division (PPID) for appropriate review and approval before the product label may be used. Guidelines for development of PQCP's for these products may be obtained from PPID upon request. Policy Memo #110 dated December 8, 1987.

PETITE MARMITE: See "Soup."

PFEFFERWURST: Product should conform to sausage standard and contain whole pepper corn. Pork livers, pork stock, and beef blood are not acceptable ingredients.

pH:	0	1	2	3	4	5	6	7	8	9	10	11	12	13	14		
	Acidity						Neutral						Alkalinity				

PHOSPHATED TRIMMINGS IN LOAVES: Preparation of loaves, other than meat loaves, generally involves use of byproducts from processing operations including cured and uncured products. Trimmings from preparation of pork cuts, cured with approved phosphates besides other curing ingredients, may be used without limitation in loaves other than meat loaves. When such trimmings are used, phosphates may be listed in the ingredients statement using the term "sodium phosphates" or other applicable generic terms.

PHOSPHATES IN DIPPING SOLUTIONS: Phosphates have been approved for use as buffering agents in dry mixtures intended for solutions containing proteolytic enzymes. The phosphates, should not exceed 0.1% of the "tenderizing" solution if they are to be considered incidental additives.

PHOSPHATES IN SAUSAGES: If trimmings containing phosphates are used in formulating sausage products, and the usage rate of these trimmings does not exceed 10% of the meat block, the trimmings may be used without declaration of the phosphates in the ingredients statement.

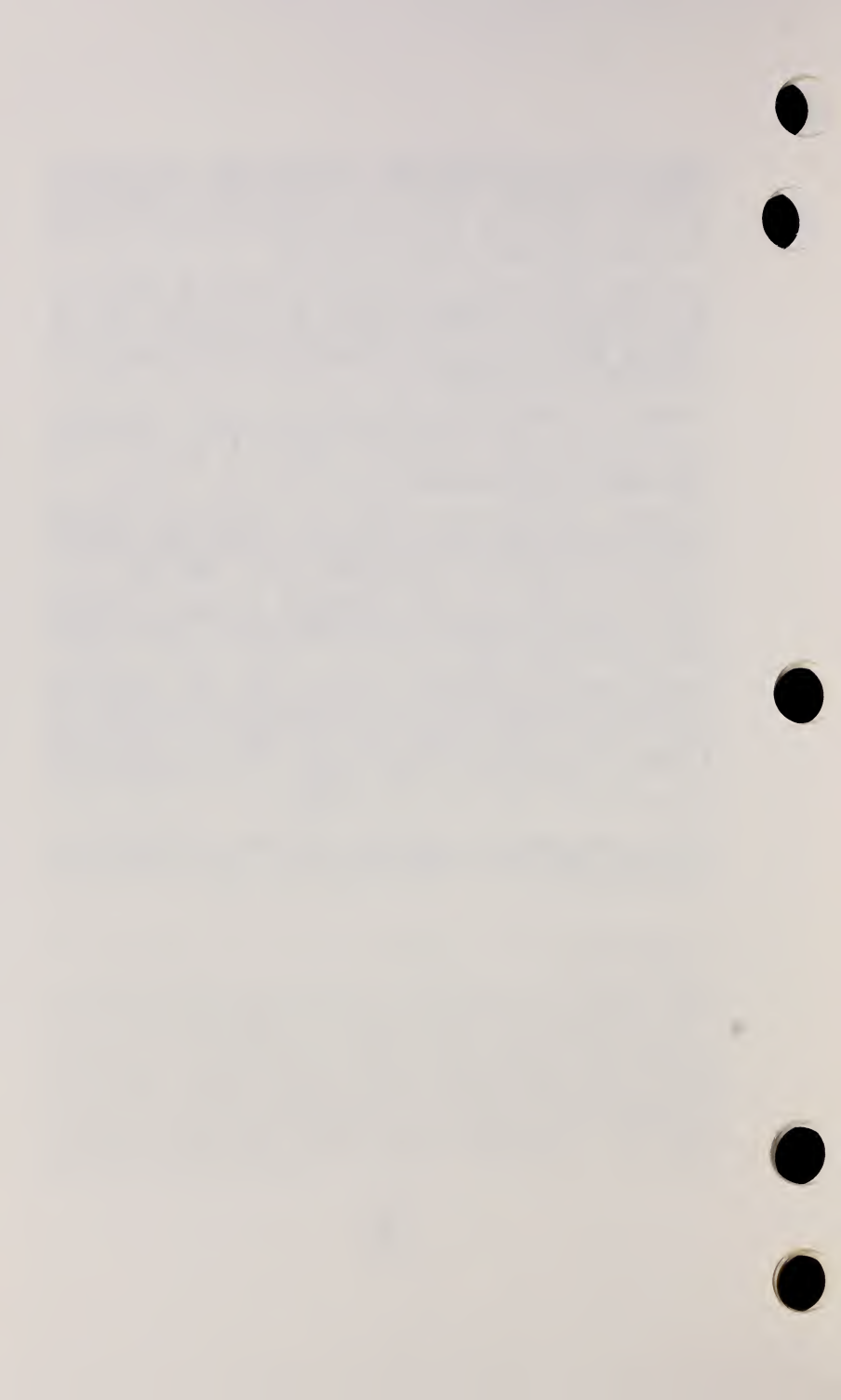
PIROSHKI: A Russian or Jewish dish made of thin rolled dough or pastry that is filled and either steamed, baked, or fried. They resemble small turnovers, pockets or raviolis. The requirement is 10% cooked meat.

PICADILLO: At least 35% cooked meat. A Mexican style hash usually made with beef, garlic, onions, vinegar and raisins. The label must show true product name such as "Beef Hash".

PICKLES: Pickles do not have a standard of identity, although they are fairly standard in their composition. Pickle relish must sublist ingredients.

PICKLED PRODUCTS, DRY PACKED: Products that are pickled and dry packed should be qualified with the name of the pickle as part of the product name such as "Knockwurst Pickled with Vinegar," or "Knockwurst Pickled." The weight of the package shall be the weight of the product less the weight of the pickle that will weep out of the product.

PICNIC: When used in reference to pork, picnic is not an acceptable term unless accompanied by the description "Pork Shoulder Picnic."



POTATO SAUSAGE, POTATO BRAND SAUSAGE, POTATO RING AND POTATO BRAND RING: A cooked or uncooked meat food product with the following requirements. Policy Memo #11 dated September 8, 1980.

1. At least 45% meat and no byproducts.
2. Water limited to 3% at formulation.
3. Extenders or binders limited to 3.5% of the finished product, except that 2 percent of isolated soy protein shall be deemed to be equivalent of 3.5% of any one of the other binders or extenders.
4. Contains at least 18% potatoes.

POTATO SAUSAGE--SWEDISH STYLE AND POTATO RING--SWEDISH STYLE: A cooked or uncooked meat food product with the following requirements.

1. At least of 65% meat and no byproducts.
2. Water limited to 3% at formulation.
3. No extenders or binders permitted.
4. Contains at least 18% potatoes.

POTATO PUDDING: A non-specific product that may be cooked or uncooked with the following requirements.

1. Contains at least 18% potatoes.
2. Product does not meet the other requirements for products identified as "Potato Sausage", "Potato Ring" or "Swedish Style Potato Sausage."

POTASSIUM SORBATE OR PROPYL PARABEN: Used as a preservative and to retard mold growth in margarine or oleomargarine. May be applied to casings of dry sausage, and may be used as an external mold inhibitor (applied by dipping or spraying) on imitation dry sausage products, and dry beef snacks which may contain soy flour, beef jerky and semi-dry sausages which have a moisture protein ratio of 3.1:1 or less and a pH of 5.0 or less. The presence of the mold inhibitor must be declared on the label, e.g., "Dipped in a potassium sorbate solution to retard mold growth." See Regulations 317.8(b)(28). Policy Memo #17, dated December 9, 1980. Policy Memo #56, dated January 12, 1983.

POULTRY:

Name:	Minimum or maximum percentage
Poultry a la King	At least 20% poultry meat.
Poultry Barbecue	At least 40% poultry meat.
Poultry, Breaded	No more than 30% breading
Poultry, Brunswick Stew	At least 12% poultry meat.
Brunswick Stew with Poultry	At least 8% poultry meat.
Poultry Burgers	100% meat with skin and fat.
Poultry Cacciatore	At least 20% poultry meat or 40% with bone.
Poultry Canneloni	At least 7% poultry meat.
Poultry Chili	At least 28% poultry meat.
Poultry Chili with Beans	At least 17% poultry meat.
Poultry Chop Suey	At least 4% poultry meat.
Chop Suey with Poultry	At least 2% poultry meat.
Poultry Creole with Rice	At least 35% cooked meat in poultry and sauce portion. Not more than 50% cooked rice in total product.
Poultry Chow Mein (w/o noodles)	At least 4% poultry meat.
Poultry Croquettes	At least 25% poultry meat.
Poultry, Creamed	At least 20% poultry meat.
Poultry Dinners	At least 18% poultry meat.
Poultry Fricassee	At least 20% poultry meat.
Poultry Fricassee with Wings	At least 40% poultry wings (cooked basis with bone).

5. Labels for packages with portions must indicate which portions such as first (1st) portion, 2nd portion, 1st and 2nd portions, 2nd and 3rd portions, etc.

D. PRESSURE SENSITIVE STICKERS AND TAPE:

1. Inserts or pressure sensitive stickers with the grademark must have plant number.
2. Grademarks on pressure sensitive tape should not be used on consumer packages.
3. Insert with the grademarks are not to be used inside opaque bags

POULTRY IN NON-SPECIFIC RED MEAT LOAVES: Nonspecific loaf products such as P and P loaf which do not feature meat or a species identification in the meat food product name may contain poultry when properly identified in the ingredients statement.

POULTRY MEAT, RAW (318.117(b)): The nomenclature for poultry meat obtained from other than young poultry shall include the class designation such as "Yearling Turkey Meat" or "Mature Chicken Meat." Policy Memo #32 dated September 4, 1981.

SACCHARIN: When saccharin is an ingredient of a component used in the formulation of a meat and/or poultry product, the label must bear the following warning (as required by 21 CFR 101.11):

USE OF THIS PRODUCT MAY BE HAZARDOUS TO YOUR HEALTH.
THIS PRODUCT CONTAINS SACCHARIN WHICH HAS BEEN
DETERMINED TO CAUSE CANCER IN LABORATORY ANIMALS.

When such products are purported to be for the reduction or maintenance of body weight or make claim for a specific caloric content, the labeling must also bear nutrition information including the caloric, protein, carbohydrate and fat content of the product. Policy Memo #039, dated January 18, 1982.

SALADS: At least 35% cooked meat or meat food product (e.g. corned beef, ham). Products such as "Ham water added" or "Corned Beef and water product" may be used if adjusted to account for the amount of added substances. Cracker meal, bread crumbs and similar ingredients be included in meat or poultry salads at a level of 2% computed on the basis of the total formula. If used over 2%, a product name qualifier is required.

Ham and cheese salad: At least 25% cooked ham.

Macaroni (or Pasta) with Meat or Poultry: At least 12% cooked meat, 12% poultry meat, or 10% dry sausage. When meat with added water is used (e.g., Ham Water Added) the product must contain sufficient meat food product to equal 12% meat on a non-water added basis or be labeled with the name of the meat food product (e.g., Pasta Salad with Ham Water Added).

Poultry salad: At least 25% cooked poultry (natural proportions of skin and fat). See "Salads, Poultry".

Chopped egg and ham salad: At least 12% ham.

Chopped egg and bacon salad: At least 12% bacon (9% fully cooked bacon).

Vegetable and/or fruit with poultry: At least 25% cooked poultry.

SALAD - FREEZE DRIED HAM: Antioxidants have been permitted in Freeze Dried Ham at a level of 0.01%, based on total weight of the ham.

SALAD DRESSING WITH MEAT: Product is not amenable.

SALAD - GERMAN POTATO SALAD: Product is traditionally prepared with bacon as an ingredient at 7 to 8% of the total formula. Products labeled as "German Potato Salad" have not been considered to be amenable to Federal meat inspection. Product labeled as "German Style Potatoe Salad with Bacon" requires at least 14% cooked bacon.

SALAD, POULTRY: When Titanium Dioxide is used, a qualifying phrase should appear under the product name stating that the product has been "Artificially Whitened" or "Artificially Lightened".

SALAD MIX, POULTRY: At least 45% cooked poultry.

SALAMI: A dry sausage that requires an MPR of 1.9:1 or less. Extenders and binders are permitted. May be cooked to shorten drying period.

SALAMI, ABRUZZESE: An acceptable product name.

SALAMI, BC: Refers to a salami stuffed into beef casings.

SALAMI, BEEF: A cooked, smoked sausage, usually mildly flavored, coarsely ground beef in large casings. Cereals and extenders are permitted; does not have to be labeled cooked. May contain fat. If sliced, show as cooked salami.

SALAMI, COOKED: The product "Salami" must be labeled to include the word "Cooked" regardless of the type and size of its packaging, unless it is one of the following:

- 1) A salami with a moisture protein ratio of no more than 1:9 to 1;
- 2) "Genoa salami" with a moisture protein ratio of no more than 2.3:1;
- 3) "Sicilian salami" with a moisture protein ratio of no more than 2.3:1;

For products marinated, i.e., steeped, injected, massaged, or tumbled, and identified as marinated, the solution added is limited to 10 percent. The qualifying statement must include the percentage of solution contained in the product e.g., "Marinated with up to 8 percent of a solution of water, salt, sugar, and sodium phosphates." For products identified as marinated and also tenderized with enzymes, the percent of marination is limited to 7 percent. Products marinated with solutions are subject to a partial quality control program.

The policy is intended to apply to solutions that impart favorable flavor and other sensory characteristics, but not to solutions that contain ingredients used to extend a product such as isolated soy protein.

Processors of products with labeling not in compliance with this policy memo and/or in need of a partial quality control program must make the necessary labeling changes and/or acquire approval of the partial quality control program within 6 months of the date of this policy memo. Policy Memo #66B, dated August 6, 1986.

WATER MISTED AND ICE-GLAZED MEAT AND POULTRY PRODUCTS: This replaces Policy Memo 108. When meat or poultry products are water-misted or ice-glazed, the net weight of the product may not include the weight of the water or ice. An acknowledgement to this effect must be indicated on the label application form (FSIS Form 8822-1).

A prominent and conspicuous statement must appear on the principal display panel adjacent to the product name, describing that the product is protected with a water or ice glaze (e.g., "Product Protected with Ice Glaze").

If the manufacturer can show that a water or ice glaze is sublimed from the unpackaged product during freezing or has been removed by some other method, the labeling of the product need not bear the statements identified above. A partial quality control program to assure that such water or ice is not present in the product as sold must be approved before labeling of these products is used. Policy Memo # 108A, dated December 4, 1987.

WEISSWURST: An acceptable name for fresh sausage. It is usually made of pork or veal and must be thoroughly cooked before eating. German origin - means White Sausage-similar to Bratwurst. Must be in small casings or trichinae treated.

WELSH RAREBIT SAUCE WITH COOKED HAM: At least 20% cooked ham in total formulation.

WHEAT GLUTEN: Acceptable for use to bind fresh meat cuts such as boneless loins, boneless legs, and livers together, so that they may be cooked and sliced without falling apart. The amount used should not exceed 2% of the weight of the total product. The product name shall be qualified by the phrase "Wheat Gluten Added." Wheat gluten is not acceptable for use with a chunked and/or chopped specific products as roasts, rolls and reformed meat cuts. Acceptable in non-specific products and home-style meat loaves within the prescribed limits of other extenders and binders.

WHEAT PILAF WITH CRISP BACON: Product is formulated with water, wheat, bacon and condimental substances. Acceptable as a meat food product.

WHEY PRODUCTS: Dried whey, reduced lactose whey, reduced minerals whey and whey protein concentrate are the common or usual names of whey products (in dry form only) that may be used in meat food products. They may be used as binders and thickeners in sausage and bockwurst at up to 3 percent, in chile con carne and pork or beef with barbecue sauce at up to 8 percent, and in imitation sausages, soups, stews and non-specific loaves in amounts sufficient for purpose. They may also be used in batters, gravy mixes and breadings. Whey products should be declared by their common or usual names on product labels.

WHITE HOTTS: A cooked smoked sausage that may be qualified as "Weisswurst" or "Bockwurst Style." Product usually made of pork, beef and/or veal. Byproducts and additives permitted. No cure permitted.

United States Department of Agriculture

Food Safety and Inspection Service

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United States
Department of
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Food Safety
and Inspection
Service

To: Policy Book Subscribers

From: Standards and Labeling Division, TS

Subject: Policy Book Change #5

Enclosed please find the Fifth Set of changes
to the January 1986 edition of the Standards
and Labeling Policy Book.

Enclosure



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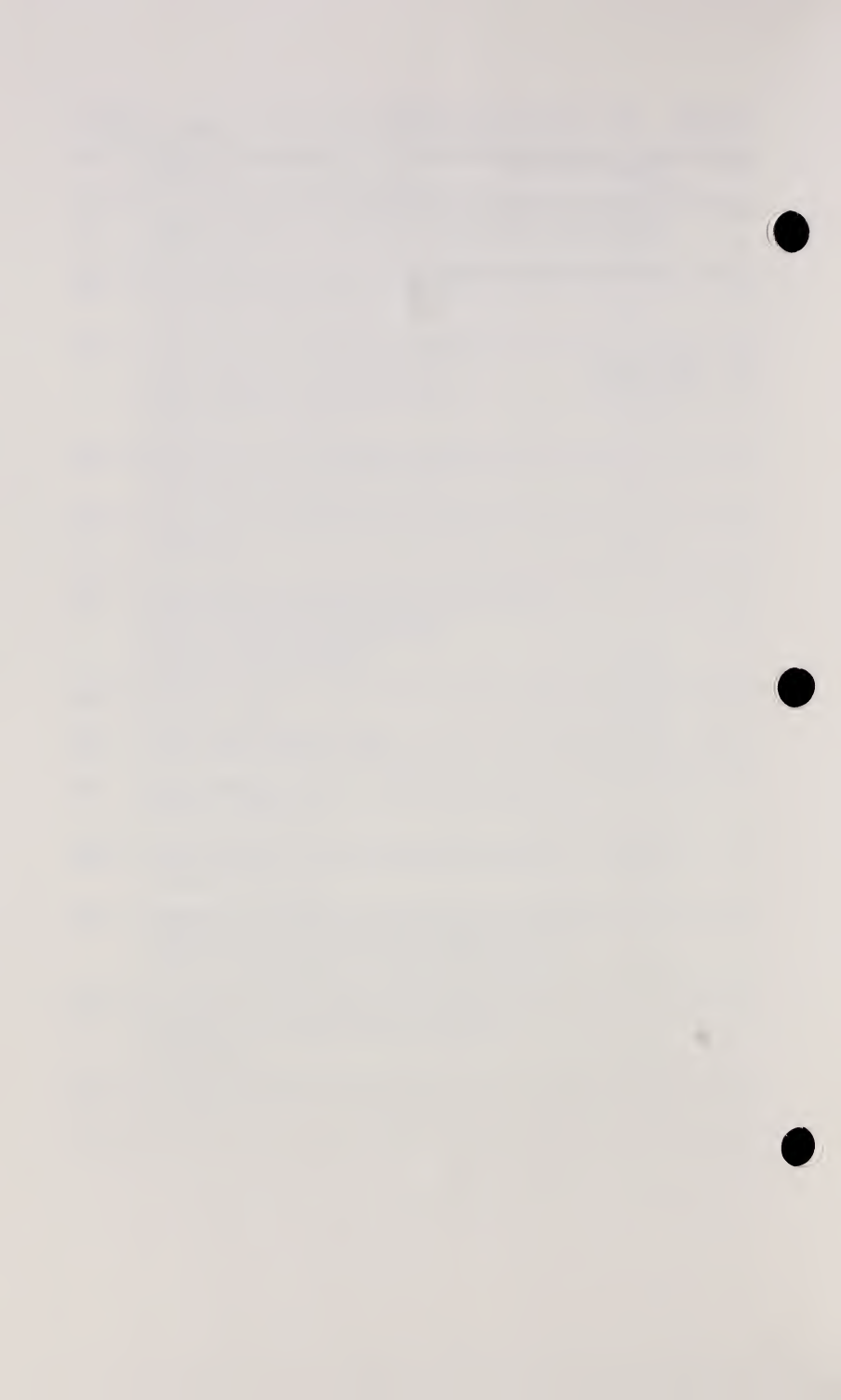
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NI - Not Issued
R - Rescinded



BERLINER BLOOD SAUSAGE: A cooked sausage. Variety of blood sausage containing diced bacon instead of ham fat, snouts and lips. After cooking it is dried and smoked. See "Blood Sausage."

BHA AND BHT: Butylated Hydroxyanisole (BHA) and Butylated Hydroxytoluene (BHT) may be shown on labels as BHA and BHT. See "Antioxidants."

BIALY: A Jewish roll or bread. Approval granted for "Pizza on a Bialy."

BIER SCHINKEN: The literal translation is "Beer Ham." However, if product is made of all pork it may be labeled "Bier Schinken".

BINDERS IN POULTRY, BONELESS, RAW OR COOKED: Binding agents may be added individually or collectively in amounts not to exceed 3 percent for cooked poultry products and 2 percent for raw poultry products based on total finished product. When binders are added in excess of these levels, the common or usual name of the binder or the generic term "Binders Added" shall be included in a product name qualifier; e.g., "Turkey Breast-Gelatin Added." In all cases, ingredient statement identification is required.

This policy is intended to apply to binders which are used in chopped or chunked poultry products that are formed into rolls, loaves, etc., but not to binders added directly into whole muscle by injection, massaging, tumbling, etc., which then act as extenders.

Processors of products with labeling not in compliance with this policy memo must make the necessary labeling changes within 6 months of the date of this policy memo. Policy memo #103 dated February 13, 1987.

BITTERS: Acceptable for flavoring.

BLINTZES (Jewish): A filled delicate pancake resembling the crepe of France. The standard for crepes is applied to this product.

BLOCKWURST: A semi-dry type sausage. The maximum MPR is 3.7:1.

BLOOD: See Regulations 318.6(b)(7 and 317.8(b)(31).

BLOOD PUDDING: Non-specific product made with livestock blood. Product name must be followed by an ingredients statement.

BLOOD SAUSAGE: A cooked sausage formulated with blood and some meat. Usually contains pork skins, and/or pork jowls. May also contain sweet pickled ham fat, snouts and lips. If it does not contain meat it must be labeled as "Blood Pudding".

BLOOD AND TONGUE SAUSAGE: Same as blood sausage excepted cured and cooked pork or beef tongues are used.

BOHEMIAN PEESKY: Made of salt-cured pork trimmings, seasoned with garlic, pepper and salt. Label must show true product name such as "Seasoned Salt Cured Pork."

BOINGGHETTI: True product name is "Spaghetti with Chicken Sauce." At least 6% cooked chicken meat to comply with "Noodles with Poultry" standard.

BOLO: Contains beef and pork, water, nonfat dry milk and flavoring. The term "Bolo" is acceptable if shown in conjunction with statement "Meat Food Product" and followed by an ingredients statement. The term "Nonfat Dry Milk Added" should follow "A Meat Food Product."

Bologna: (Cooked Smoked Sausage) Regs 319.180.

1. Standard Bologna - Large size 4 to 5 inches in diameter for slicing.

2. Ring Bologna - About 2" in diameter in a casing horseshoe shaped or tied in a ring.

3. Ham Bologna - May have large chunks of ham mixed in with the standard bologna emulsion. At least 50% ham required. Can also be labeled "Ham Bologna" if made with all ham emulsion.

***BOLOGNESE:** A ragout meat sauce. The product may be labeled as "Bolognese Sauce" or "Bolognese Meat Sauce."

BONE-IN MEAT FOOD PRODUCTS: Label must declare "Bone- In."

BONUS OFFER - MONEY SAVINGS CLAIMS: Claims suggesting or stating that a product or a line of products are being sold at a price that is less than the customary or ordinary price for that product or similar products may be used under the following conditions:

*8-88

CAPPELLETI WITH MEAT IN SAUCE: At least 12% meat (similar to macaroni product).

*CARAMEL COLORING: Caramel coloring is considered as an artificial color. Therefore, its use where permitted, requires that the name of the product be qualified to indicate its presence, e.g., cooked roast beef-caramel coloring added. This requirement does not apply to gravies, sauces, and similar products where the use of such coloring is customary. Caramel coloring may be used on the surface of raw products, e.g., beef patties, if the name is appropriately qualified. However, caramel coloring may not be added directly to the formulation of a raw product where the caramel coloring becomes an integral part of the total product. Seasoning mixes containing small quantities of caramel coloring may be used in such products if the caramel coloring does not impart color to the finished product.

If a product to which caramel coloring is added, is a component in another product, e.g., roast beef in a roast beef dinner, the name of the dinner does not have to be qualified to indicate its presence. However, the ingredients statement must include the caramel coloring. Policy Memo #112, dated June 6, 1988.

CARAWAYWURST: See "Kuemmelwurst."

CARBONADE: At least 50% meat. May be beef, pork or mutton carbonade. Usually made with cheaper cuts of meat. Containing beer or wine, slowly cooked, either braised or stewed. Label must show true product name such as "Beef Carbonade."

CARRIERS: Dextrose and/or sugar is commonly used as a carrier for spice extracts and also resins of spices. The carrier must be declared in the statement of ingredients except in those cases where a sweetening agent is used separately and the use of the mixture will result in the quantity of carrier being .75% or less of the total formulation. In the event a determination cannot be made from the information provided with the label, do not assume that the quantity of a carrier is .75% or less. Require declaration. Salt when used as a carrier will always be declared regardless of amount used.

CASING, ARTIFICIAL: Frankfurters packaged in retail containers with the artificial casing left-on must bear a prominent statement such as "Remove casing before eating" contiguous to the product name on the label.

CASING (COLLAGEN): Collagen casings are prepared from beef hides specially processed and formed into casings. For classification purposes, they are edible casings but are not considered natural casings.

CASSEROLE: At least 25% meat or 18% cooked meat.

CASSOULET (FR): At least 25% meat. A complex stew consisting of dried white beans and a combination of pork, lamb, game and sausages. The ingredients are cooked, then put into a casserole, usually covered with crumbs and baked. Label must show true product name such as "Beans and Bacon in Sauce."

CATSUP: When permitted in meat food products, shall be listed in ingredients statement either as catsup or tomato catsup. See Food and Drug Regs 155.194. Not permitted in sausage or ground (chopped) beef patties. When used in fresh meat patties, product name must reflect the use, e.g., "Beef Patties with Catsup" Policy Memo 87 applies.

CAUL FAT: An acceptable name. Lacy beef fat from the abdominal cavity. May show as beef suet or beef fat.

CELERY: (Canned or diced) Show as cooked celery in ingredients statement.

CENTER CUT PORK CHOPS: An acceptable name for chops cut from center cut pork loin.

CENTER CUT PORK LOIN: This term refers to the pork loin with shoulder end removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage, and from which the ham end of the loin has been removed by cutting crosswise to its length, anterior to the cartilage on the tuber coxae.

CENTER SLICE: When the term "Center Slice" is used on labels for slices of ham from smoked and cooked, smoked, or water cooked hams, product must be sliced from an area of original ham positioned about 1" on each side of a center cut.

CEREAL EXTENDERS: Meal or flour derived from cereal grains may be listed on labels as cereals. Flour not classed as cereal products, such as bean flour, soy flour and potato flour, shall be declared by their specific name.

CERTIFIED PORK: Pork that has been treated for trichinae by one of the approved methods. See Regulations 318.10 for trichinae treatment requirements.

CERVELAT: (Cured and cooked sausage) Often a semi-dry or dry summer sausage. Hog stomachs and beef tripe permitted. No MPR requirement. Extenders are permitted.

CHEESE (PASTEURIZED PROCESSED CHEESE FOOD OR SPREAD): Has a standard of identity but is not considered a cheese, but a cheese food product. Therefore, cannot be used in meat food products where cheese is an expected ingredient such as "Cheese Furters" or "Veal Cordon Bleu." Acceptable in non-specific loaves, etc.

CHEESEFURTER: A meat food product consisting of a mixture of meat and cheese resembling a sausage; may be designated "Cheesefurter." The formula shall contain sufficient cheese to characterize the product. See Regulations 319.181.

CHEESEWURST - CHEDDARWURST: Such names are not considered common or usual names or descriptive names and must be accompanied by a true descriptive name, e.g., "Smoked Sausage w/Cheese".

CHEESE PRODUCTS CONTAINING MEAT: Must have over 50% meat to be amenable.

CHEESE SAUCE: A sauce containing a characterizing cheese ingredient. All ingredients of the sauce should show in parentheses following "Cheese Sauce."

CHEESE SMOKIES: A cooked smoked sausage. Same cheese requirements as "Cheesefurter."

CHEESE, SWISS, GRUYERE: The term "Gruyere" pertains to a cheese that closely resembles "Swiss Cheese" both in its appearance and on the basis of analysis. FDA advises that this cheese is a suitable substitute for "Swiss Cheese" and would give the same character to a finished food product such as "Cordon Bleu." Gruyere has smaller holes than Swiss Cheese.

CHEVON: Goat meat used for food.

CHICHARRONES: An acceptable fanciful name and must also bear the name "Fried Pork Skins."

*CHICARRONES de POLLO: An acceptable product name for "Marinated Cut-up Fried Chicken" sold in Puerto Rico. When product is destined for sale only in Puerto Rico, "Chicharrones de Pollo" can be the product name. When destined for sale in other places, "Chicarrones de Pollo" must be explained with a true product name.

CHICKEN, ALOHA: "Aloha Chicken" is acceptable as a coin name followed by a true product name such as, "Chicken and Sauce with Rice". The standard for the product is 22% cooked poultry meat.

CHICKEN AND NOODLES AU GRATIN: At least 18% cooked chicken meat.

CHICKEN CORDON BLEU: Not less than

1. 60% chicken breast meat (sliced).
2. 5% ham or Canadian Style Bacon.
3. Cheese (either Swiss, Gruyere, Mozzarella or Pasteurized Processed Swiss).
4. Not more than 30% batter and breading (if used).

CHICKEN ENCHILADAS: At least 15% raw or 10.5% cooked chicken meat.

CHICKEN ENCHILADA SUIZA: Must be shown with a true product name such as, "Chicken Enchilado with Cream Sauce". The product consists of chicken enchiladas with a cream sauce. The sauce used must be made with sour cream, heavy cream or whipping cream in an amount sufficient to characterize the sauce.

CHICKEN ENCHILADAS WITH SAUCE: At least 12% raw or 8.4% cooked chicken meat in total product.

CHICKEN FRIED: "Deep Fat" fried product that is breaded.

CHICKEN PAPRIKA: Hungarian dish. Sauce must contain either sour or sweet cream and enough paprika to give a pink color. At least 35% chicken.

CHILI: Regs. 319.300

1. "Brick chili" or "Condensed chili" requires 80% meat and cereal is limited to 16%.

2. Chili with reconstitution directions should meet the chili standard when reconstituted.

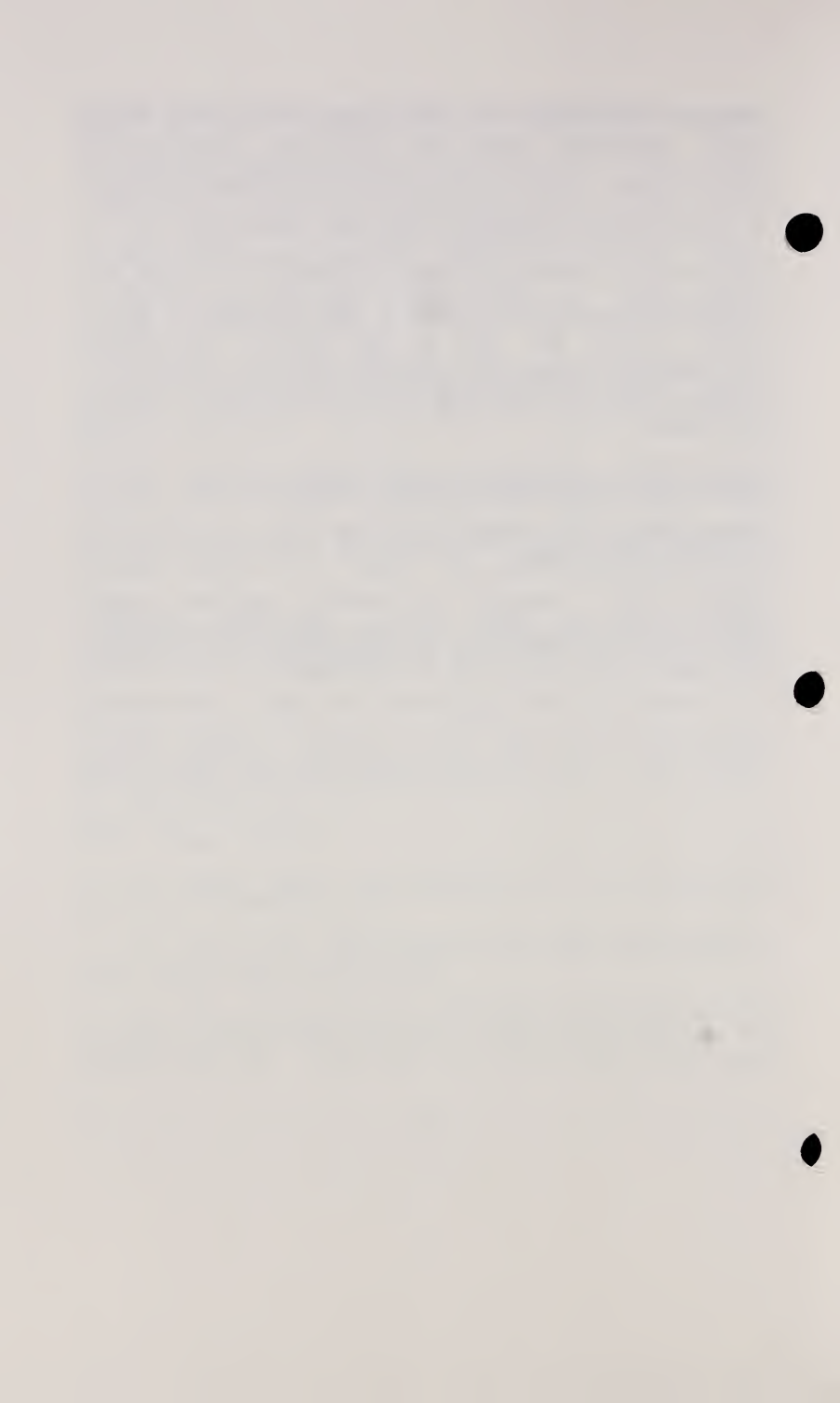
3. When beef heart meat, cheek meat or head meat is used in excess of 25% of the meat block it must be reflected in the product name, e.g. "Chile with beef and beef heart meat".

***ISOLATED SOY PROTEIN:** This food ingredient is similar to soy protein concentrate except that additional extraction has removed more of the non-protein fraction thereby increasing its protein content. It is prepared by alkaline solubilization of the soy protein and then precipitation of same in an acid bath. It may be powdered, extruded or spun into fibrils and has a protein content of 90 to 95%. Products of spun fibrils may be referred to as "Textured Soy Protein Isolate," "Isolated Soy Protein Fibers" or "Spun Isolated Soy Protein." The PER of isolated soy protein is about 1.9 and indicates a poorer quality protein than that of soy flour or soy protein concentrate (PER 2.2). When hydrated textured (structured) protein isolate is added to meat food products the ingredients statement should read "Hydrated Textured (Structured) Isolated Soy Protein".

ITALIAN RECIPE: Verification of authenticity of phrase "Italian Recipe" must accompany submittals for approval.

ITALIAN SAUSAGE: Red pepper permitted under 319.145(b)(1). See Regulations 319.145.

***ITALIAN STYLE:** Acceptable for products containing anise, fennel, Italian type cheese (such as Mozzarella, Parmesan, Provolone, Ricotta, Romano) or at least three of the following: basil, garlic, marjoram, olive oil or oregano.



*LABELING, CHECK-OFF BLOCKS ON: The use of check-off blocks on immediate containers for identifying products that look alike but are different in composition is not permitted.

Examples of product that may look alike but are different in composition are as follows:

- o Ground Beef and Beef Patty Mix
- o Partially Defatted Chopped Beef and Partially Defatted Beef Fatty Tissue
- o Frankfurters and Frankfurters with Variety Meats
- o Finely Ground Chicken and Finely Ground Chicken Meat
- o Comminuted Chicken and Communicated Chicken with Kidney and Sex Glands Removed

However, exceptions to this policy may be granted. Exceptions would require that the establishment operators develop a procedure which the assigned inspector can readily monitor to ensure correct labeling. Such procedures, accompanied by written comments from the assigned inspector and where possible, the circuit supervisor, must be forwarded to the area supervisor for review and approval.

Approved procedures must be attached to the label transmittal forms accompanying new or modified labels submitted for approval. Policy Memo #83A, dated May 12, 1988.

LABEL REQUIREMENTS: See Regulations 317.2.

LABELING FOR SUBSTITUTE PRODUCTS: If a product fails to comply with a standard only because the meat or poultry content is lower than required and the product has generic identity as a non-meat product (e.g., pizza, stew, pies), then the product may be designated by the non-meat terminology in the standardized name (e.g., "PIZZA", "STEW", "PIE") provided the meat/poultry content of the product is conspicuously disclosed contiguous to the product name along with a statement of the amount of meat/poultry in the standardized product. For example, PIZZA (contains 5% sausage; SAUSAGE PIZZA contains 12% sausage). Such product may not be nutritionally inferior to the standardized product it resembles. For this purpose, nutritional inferiority is defined, consistent with the requirement of 21 CFR 101.3(e)(4), as any reduction in the content of an essential nutrient that is present at 2% or more of the U.S. RDA per serving of protein or any of the vitamins or minerals for which U.S. RDAs are established. A quality control procedure must be approved for such products by the Processed Products Inspection Division before the label can be used.

If a product is nutritionally inferior to the standardized product it resembles, it must be labeled "imitation" in accordance with 9 CFR 317.2(j) and 9 CFR 381.1(b). Policy Memo #69, dated March 23, 1984.

LABELING OF CERTAIN COOKED SAUSAGE PRODUCTS CONTAINING BOTH LIVESTOCK AND POULTRY INGREDIENTS: This policy memo supersedes Policy Memo 005. It does not apply to cooked sausage products which contain poultry ingredients up to 15 percent of the total ingredients (excluding water). The labeling of these products must be in accordance with 9 CFR 319.180.

Meat food products (i.e., those in which more than 50 percent of the livestock and poultry product portion consists of livestock ingredients): Such cooked sausage products which contain poultry ingredients at more than 15 percent of the total ingredients (excluding water) must have product names that indicate the species of livestock and kind(s) of poultry ingredients, e.g., Beef and Turkey Frankfurter or Frankfurter Made From Beef and Turkey.

Poultry products (i.e., those in which more than 50 percent of the livestock and poultry products portion consists of poultry ingredients): Such cooked sausage products which contain livestock ingredients at more than 20 percent of the total poultry and livestock ingredients must have product names that indicate the kind(s) of poultry and species of livestock ingredients, e.g., Turkey and Beef Frankfurter or Frankfurter Made From Turkey and Beef. Such cooked sausage products which contain livestock ingredients at 20 percent or less of the total poultry and livestock ingredients, must have product names that are appropriately qualified to indicate the inclusion of livestock ingredients, e.g., Turkey Frankfurter - Pork Added or Turkey Frankfurter - With Pork. (The product names of cooked sausage products which contain no livestock ingredients designate the kind(s) of poultry ingredients, e.g., Turkey Frankfurter.) Cooked sausage products containing over 50 percent meat ingredients would carry the red meat legend while those containing over 50 percent poultry ingredients would carry the poultry legend.

See Policy Memo 087A regarding word size in the labeling of product names. Policy Memo 005A, dated November 25, 1987.

LABELING OF INSTITUTIONAL AND WHOLESALE TYPE, LARGE IMMEDIATE CONTAINERS: On institutional and wholesale type, large, immediate containers, all mandatory information must appear on the principal display panel except that the first usable panel to the right of the principal display panel may be used for the firm's name and address and the ingredients statement. Policy Memo #82, dated May 5, 1985.

*LABELING OF MEAT AND POULTRY STICK ITEMS: Stick items such as beef jerky, pepperoni sticks, and beef sticks must be labeled (i.e., contain the required label features as outlined in 9 CFR Parts 317 and 381, Subpart N) according to the following guidelines:

(1) If sold in fully labeled bulk containers, i.e., cannisters, caddies, or similar containers, stick items do not have to be fully labeled unless they are individually wrapped. This type of container cannot be reused.

(2) If sold in bulk containers, i.e., cannisters, caddies, or similar containers, that are not fully labeled, stick items must be fully labeled. Bulk containers such as these may only be refilled with fully labeled product.

(3) If sold in small, fully labeled cartons, boxes, or similar containers (e.g., 3 oz., net weight) that are only intended for retail sale intact, stick items may be individually wrapped and unlabeled. Policy Memo #111, dated June 6, 1988.

LABELING OF PRODUCTS CONTAINING MEAT WITH ADDED SOLUTIONS OR OTHER NON-MEAT INGREDIENTS IN SECONDARY PRODUCTS: In those situations where meat containing an added solution, or other nonmeat ingredients, e.g., Ham-Water Added, Corned Beef and Water Products, Beef-Containing up to 10 percent of a solution, are used in secondary products in sufficient quantities to meet the minimum meat requirement without including the added solution, or nonmeat ingredients, the product name need not include any reference to the added solution or nonmeat ingredients; e.g., Corned Beef and Cabbage would be an acceptable name for a product if the corned beef portion of the corned beef and water product was present in a sufficient quantity to satisfy the 25 percent cooked corned beef requirement. The ingredients statement, however, must include nomenclature as required by the regulations or policy (see also Policy Memos 066B and 084). In this example, the ingredients statement would list "Corned Beef and Water Product-X percent of added ingredients are..."

For products in which the added solution ingredient as a whole is used to meet the minimum meat requirement, the product name must include nomenclature required for the component, e.g., Beef (containing up to 10 percent of a flavoring solution) Burgundy. The ingredients statement must also include the same nomenclature for the meat ingredient. See Policy Memo # 102, dated January 6, 1987.

LABELING OF PRODUCT NAMES FANCIFUL NAMES, WORD SIZE: Words in product names or fanciful names may be a different size, style, color or type, but in all cases, the words must be prominent, conspicuous and legible. Moreover, no word in a product name,

i.e., a common or usual name, a standardized name, or a descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other words of the product name. The same guidelines apply to letters of words in fanciful names that may accompany the product name.

For example, for a product labeled Chili Mac--Beans, Macaroni and Beef in Sauce, "Chili Mac" is the fanciful name and "Beans, Macaroni and Beef in Sauce" is the product name. No letter in "Chili Mac" may be smaller than one-third the size of the largest letter in "Chili Mac." Similarly, no letter in the descriptive name may be smaller than one-third the size of the largest letter in the descriptive name. This policy is not intended to address the relative size of words in fanciful names versus product names. The size of words in qualifying statements, e.g., "Water Added," "Contains up to ...," "Smoke Flavoring Added," etc., are not affected by this policy memo.

Labeling not in compliance with these guidelines may be used until present supplies are exhausted. Inspectors-In-Charge shall determine the amount of present supplies. Policy Memo 87A dated September 16, 1985.

***LABELING OF PRODUCTS WHICH ARE ARTIFICIALLY COLORED:** Labels of products which are artificially colored either by artificial colors or natural colors must bear a statement to indicate the presence of the coloring, e.g., "artificially colored" or "colored with annatto." Products whose true color is disguised by packing media, e.g., colored pickling solutions, must also have labels that include a statement that indicates the presence of the color. The statement must appear in a prominent and conspicuous manner contiguous to the product name. Products which have a component, e.g., breading, sauce, sausage, etc., that is artificially colored, do not have to have names that are qualified to indicate the presence of the color. However, in all cases, the presence of the coloring must appear in the ingredients statement. Whenever FD&C Yellow No. 5 is used, it must be declared in the ingredients statement by FD&C Yellow No. 5 or Yellow 5. Some products, e.g., chorizos and some of the sausages of the longaniza variety, are expected to be characterized by coloring. In these situations, the presence of the coloring need only be indicated in the ingredients statement. Also see Policy Memo 112 on caramel coloring and Policy Memo 095 on colored casings. Policy Memo No. 113, dated June 24, 1988.

LABELING OF PRODUCTS WHICH INCLUDE PACKETS OF OTHER COMPONENTS: Wording indicating that the product contains, in addition to the meat or poultry product, another component such as a gravy, sauce or seasoning packet must appear in conjunction with the name of the product in such a manner that it is obvious to the

product in such a manner that it is obvious to the purchaser that he or she is also purchasing that packet along with the meat and/or poultry product. The wording must be shown in print no smaller than one third the size of the largest letter in the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name and so as not to appear in whole or part on any panel except the main display panel. The new weight individual components may be shown but are not required. Policy Memo #99, dated September 2, 1986.

LABELING PROMINENCE GUIDELINES FOR CURED, COOKED PRODUCTS WITH ADDED SUBSTANCES THAT DO NOT RETURN TO GREEN WEIGHT: The cured, cooked products covered by sections 319.100 ("corned beef"), 319.101 ("corned beef brisket"), 319.102 ("corned beef round and other corned beef cuts"), and 319.104(a) ("cured pork products" under PFF) of the Federal meat inspection regulations; and by Policy Memos 057A ("Labeling Turkey Ham Products Containing Added Water") and 084 ("Cooked Corned Beef Products and Cured Pork Products with Added Substances"), whose weights after cooking exceed the weight of the fresh uncured article, shall bear the product name and qualifying statements on the principal display panel in accordance with the following guidelines:

(1) The product name and the qualifying statements must be prominent and conspicuous.

(2) The label will bear the product name on the principal display panel in lettering not less than one-third the size of the largest letter in terms commonly associated with the product name, e.g., cooked, boneless, chopped, pressed, smoked, or words which could be a part of the product name, e.g., steak, butt portion, shank portion.

(3) The product name will be judged prominent if the lettering is of the same style and color, and on the same color background as that which is used for the terms commonly associated with the product name or words which could be a part of the product name (see guidelines 2). If other styles, colors, and/or backgrounds are used, the prominence must be judged equal to those terms and words which could be associated with or part of the product name.

(4) The product name must be distinct and separate from other label information. Thus, the product name should not be part of or embedded in qualifying phrases or descriptions that include a list of added solution ingredients. Examples of acceptable terminology are "Corned Beef and Water Product" and "Cured Pork and X % of a Solution."

(5) The label for the products covered by this policy memo must also bear qualifying statements that conform to established policies on the size of the lettering in these statements in relation to product name (as outlined in Policy Memo 087A, FSIS Directive 7110.2 and Policy Memo 057A).

Labels for products to which this policy memo is applicable must comply within 6 months of the date of issuance. Policy Memo #109, dated October 8, 1987.

LABELING REQUIREMENTS FOR PUMP-CURED BACON PRODUCTS TREATED WITH D- OR DL-ALPHA-TOCOPHEROL IN SURFACE APPLICATIONS: Pump-cured bacon treated on the surface with d- or dl-alpha tocopherol must be labeled with a product name qualifier which identifies the substances involved and the method of application. The qualifier must identify both the carrier and active substance in their order of predominance. The specific names, d- or dl-alpha-tocopherol, or the term, Vitamin E, may be used in the name qualifier. Examples of acceptable name qualifiers are "Sprayed with a solution of vegetable oil and Vitamin E" or Dipped in a solution corn oil and d-alpha-tocopherol." The name qualifier must be contiguous to the product name and printed in a style as prominent as the product name. The type used for the statement must be least one-fourth the size of the most prominent letter in the product name, except that the ingredients of the mixture may be in print not less than one-eighth the size of the most prominent letter in the product name. The specific name of the ingredients, d-alpha-tocopherol or dl-alpha-tocopherol, and of the carrier, must be listed as such in the ingredients statement, or curing statement, as required by 9 CFR 317.2(f)(1). See Policy Memo # 105 dated April 13, 1987.

LACTIC ACID STARTER CULTURE: When used in a semi-dry sausage the moisture-protein ratio (MPR) of the sausage cannot exceed 3.7:1.

LACTOSE: Must be listed as Lactose. Cannot be used in sausage products.

LAMB CURRY: At least 50% fresh meat.

LAMB, SPRING: See Regulation 317.8(b)(4).

LANDJAEGER CERVELAT: A semi-dry sausage that originated in Switzerland. It is about the size of a large frankfurter but pressed flat, smoked and dried giving it a black appearance.

LIVERWURST OR "PATE DE FOIE - STYLE LIVERWURST": Must meet liver sausage requirements.

LOAF, CANNED, PERISHABLE: Canned perishable products in the loaf category must:

1. Must meet the perishable requirements. (See Regulations 317.2(k))
2. Show a brine concentration of not less than 3.5% in finished product. Products that contain cereal, starch or other extenders must have not less than 6.0% brine concentration.
3. Must be cooked to an internal temperature of not less than 150F.
4. The product name of Meat loaf with extenders must be qualified with "(Name of extender) added".

*LOBSTER SAUCE: May refer to an Oriental style sauce originally intended to be served with lobster. The sauce so used contains no lobster, but the characterizing ingredients include ground pork, soy sauce, garlic and scallions. May also refer to a sauce that contains lobster.

LOLA AND LOLITA: Dry sausage products of Italian origin. Consists of mildly seasoned pork and contain garlic. Lolita comes in 14 oz. links, while Lola comes in 2 1/2 lb. links.

LONDON BROIL: Name applied only to cooked dish. Products including the expression "London Broil" on labels must be prepared with beef flank steak. Uncooked product must be labeled to indicate this e.g. "Beef Flank Steak for London Broil." If prepared from another cut the identity of that cut must accompany the term "London Broil" Ex. "Sirloin Tip London Broil."

LONG ISLAND STYLE OR TYPE: Not acceptable for poultry products.

LONGANIZA AND PUERTO RICAN STYLE LONGANIZA: Longaniza is an acceptable name for Puerto Rican sausage made from pork which may contain beef but does not contain annatto. Added fat is not permitted.

Puerto Rican Style Longaniza is acceptable labeling for sausage made from pork which may contain beef and does contain annatto. Added fat is not permitted, although up to 3% lard may be used as a carrier for annatto. When annatto is used it should be included in the ingredients statement as "annatto" in accordance with section 317.2(j)(5) of the meat inspection regulations. Policy Memo #21, dated February 9, 1981.

LOUKANIKAI: An acceptable name for cooked fresh Greek sausage. It is usually made with lamb and pork, oranges, allspice, whole pepper, and salt.

LUNCHEON MEAT:

1. "Luncheon Meat" cannot contain livers, kidneys, blood, detached skin, partially defatted pork or beef tissue, and stomachs.

2. The meat components of "Luncheon Meat" are identified in the ingredients statement on the label as "beef," "pork," "beef tongue meat," "pork tongue meat," "beef heart meat," and "pork heart meat."

3. "Beef" and "Pork" in the ingredients statement of labels for luncheon meats means lean meat with overlying fat and the portions of sinew, nerve and the blood vessels which normally accompany muscle tissue and which are not separated in the process of dressing. It does not include bone and skin. Up to 10% of the meat portion of the formula can consist of cured and smoked meat trimmings. They do not require special declaration in the ingredients statement but are included under "pork" and "beef."

4. Heart or heart muscle, tongues, or tongue meat and cheek meat can be included in "Luncheon Meat" under the following restrictions:

a. Hearts or heart meat or tongues or tongue meat must be declared individually by species in the ingredients statement on the label.

b. No restriction on the percentage limits of hearts, heart meat, tongues and tongue meats in the formulation.

c. The terms "heart meat" and "tongue meat" refer to the muscle tissue remaining after heart caps, glands, nodes, connective tissue etc. are trimmed away.

5. Water added to "Luncheon Meat" during manufacture cannot exceed 3% by weight of the total ingredients. This is controlled by weighing ingredients and not by analysis. Care must be used to see that water is not added indirectly through the use of undrained hearts and tongues.

*NUTRITION LABELING VERIFICATION (NLV) PROCEDURES: This policy memo replaces Policy Memo 085 dealing with Nutrition Labeling Verification (NLV) procedures. Exemptions from maintaining NLV procedures are covered in Policy Memo 074A.

The Agency has required a Partial Quality Control (PQC) or Nutrition Labeling Verification (NLV) procedure to verify the continued accuracy of any nutrition-related labeling information, e.g., claims about calorie, protein, lean, fat, cholesterol, salt, and/or sodium content. The continued accuracy of all such information will be verified by NLV procedures, with a gradual phase-out of PQC programs. This Policy Memo identifies the requirements of the NLV procedure and provisions for conversion of existing PQC programs to NLV procedures. The general guidelines enclosed with this Policy Memo are an overview of NLV procedures. Additional requirements, specific to a particular product, are available from the Regional Offices.

Current PQC programs should be converted to NLV procedures and current Total Quality Control (TQC) Systems should be amended to include these NLV guidelines as soon as possible, but no later than two years from the date of this memo. New programs or amendments to existing PQC programs or TQC systems (e.g., addition of a product to an existing PQC program, changes in formulations or nutrient declarations, etc.) must be submitted as NLV procedures. The procedures should be prepared according to the attached guidelines, and must be approved by the Regional Director or Director of Foreign Programs, as appropriate, before labeling may be used. TQC Systems will continue to be approved by the Processed Products Inspection Division. Policy Memo #85B, dated January 26, 1988.

FSIS GUIDELINES FOR NUTRITION LABELING VERIFICATION (NLV) PROCEDURES

A. GENERAL

1. Products subject to this guideline are those bearing labeling with information about nutrients content (calorie, protein, lean, fat, cholesterol, salt, sodium, etc.) except for products granted exemptions from NLV procedures pursuant to Policy Memo 074A. There are no special criteria for sodium or fat information under NLV procedures--testing and compliance are the same for all nutrients.

2. Each plant for which an NLV procedure is needed must have the procedure approved by the Regional Director before using the labeling. Procedures should be forwarded through the inspection personnel. NLV procedures for foreign establishments must be

forwarded through the Head of the Foreign Meat Inspection System and be approved by the Director of Foreign Programs. When an NLV procedure is approved, a copy of the approval letter and a list of all products and label approval numbers covered by the NLV procedure will be sent by the Region or the Director of Foreign Programs Division to the Standards and Labeling Division (SLD). A copy of the procedure itself should not be sent.

3. For companies seeking approval of similar NLV procedures in several regions, the Office of the Assistant Deputy Administrator, Regional Operations, Meat and Poultry Inspection Operations, Washington, DC, will coordinate regional responses to such requests. However, the company seeking the approval is responsible for modifying all regions involved and requesting headquarters coordination.

4. The updating of existing NLV procedures to add new products within an existing product line and brand name changes does not require approval by the Regional Director or the Director of Foreign Programs Division. New products within an existing product line and brand name changes may be added to existing NLV procedures by inspection personnel. However, the company must forward pertinent information concerning the new products, data frequency, and the label approval number to the Regional Director or the Director of Foreign Programs Division.

5. The NLV procedure must:

- a. specify the applicable establishment number,
- b. list the products covered, the container sizes for each, the serving size, and label declaration for each nutrient (or copies of labels),
- c. in the case of "lite," lean and fat claims for nonmanufactured meat and poultry products, information such as fat trim specifications must be clearly listed,
- d. describe how finished product units will be selected, and
- e. indicate that all NLV records/information will be available to the inspector for at least 1 year.

B. FINISHED PRODUCT ANALYSES

Samples of finished production units will be randomly selected to choose at least 12 units, one from each of 12 consecutive production lots (a lot being a single shift's production), during the sampling period (quarter or year). If 12 lots are not produced within the sampling period, then the 12 individual units should be selected from whatever number of consecutive lots are produced during the sampling period (e.g., if only six lots are produced during a quarter, two samples from each lot should be taken for the composite). The NLV procedure must include provisions for notifying the assigned inspection personnel in advance of the sample selection of all products covered by the procedure or, in the case of plants operating under Discretionary Inspection, a description of the records to be kept on sample selection. Other sampling procedures will be considered on a case-by-case basis.

The product units will be composited and analyzed for all nutrients declared on the label (one analysis per nutrient). Sample preparation will usually involve grinding the 12 product units together three times. Subsample size may vary depending on the capabilities of the laboratory. All analyses will be performed in accordance with "Official Methods of Analysis" of the Association of Official Analytical Chemists (AOAC), the "Chemistry Laboratory Guidebook" of the Chemistry Division, Food Safety and Inspection Service (FSIS), or by an alternate method approved by the Chemistry Division, Food Safety and Inspection Service (FSIS), or by an alternate method approved by the Chemistry Division, Science, FSIS.

C. FREQUENCY OF ANALYSIS

Level I: Each product is sampled as described above and analyzed once each calendar quarter. (This applies only for (1) the first year of production, (2) through 4 calendar quarters of production if the product is not produced each quarter, and (3) for one year following substantive reformulation or a modified processing procedure which necessitates a change in nutrient declarations.)

Level II: Each product is sampled as described above and analyzed once each year.

Product not produced at least quarterly can qualify to shift from Level I to Level II after the equivalent of four quarters of data is collected and the data satisfactorily reflects the label declarations.

All products begin at Level I sampling. Following one year (four quarters worth of data or its equivalent), the processor will shift to the Level II sampling plan. While products are at Level I sampling, inspection personnel will not prevent the use of labeling, production, or shipment of product based on the compliance of verification data with labeling declarations. This will allow companies experiencing unexplained or unexpected variances from their original data, at least one year to determine the cause of the variance and take whatever corrective actions are necessary for the nutrient content of any subsequent production to be in agreement with nutrient declarations (e.g., reformulate, modify labeling declarations, etc.). [Unexplained variances that are of such a magnitude that potential adverse health consequences are a probability will result in immediate action. In such circumstances, inspection personnel should contact SLD through appropriate channels.]

If there is a change in processing procedures or formulation, the label must be resubmitted for approval and the sampling frequency must return to Level I unless the producer can show that the change does not affect the stated nutrition information. This may be demonstrated by at least three analytical values for each unit from test batches of the new product.

Analytical results from Level I and II sampling must be submitted through inspection personnel to the Standards and Labeling Division. The data must be accompanied by the label approval number, establishment number, product name and label declarations for the nutrients analyzed. Inspection personnel will assure that the necessary data are submitted as scheduled by the approved NLV procedure as is spelled out in normal monitoring of TQC and Inspection System and Work Plan (ISWP).

D. ANALYTICAL CRITERIA

1. DETERMINATION OF NUTRIENT DECLARATIONS ON LABELING:

Rounding Rules for Nutrient Declarations

Calories: rounded to the nearest

2 calories if a serving contains less than 20 calories

5 calories if a serving contains 20-50 calories

10 calories if a serving contains more than 50 calories

Protein, Carbohydrates, Fat, Fatty Acids: rounded to the nearest whole gram

Cholesterol: rounded to the nearest 5mg

Sodium: rounded to the nearest

5mg if a serving contains no more than 140 mg

10mg if a serving contains more than 140mg

Percents of the USRDAs: rounded to the nearest
2% if a serving contains no more than 10%
5% if a serving contains 10-50%
10% if a serving contains more than 50%

Because some variability in analytical values can be expected, even though compositing tends to minimize this to a large extent, some over-declaration of calories, carbohydrates, etc., and some under-declaration of protein, vitamins, and minerals is acceptable. We suggest manufacturers note compliance parameters in 2. below and carefully consider the stated label values, particularly when small serving sizes or portion sizes are involved, so as to minimize the chances of verification data being out of compliance. However, the over- or under-declaration should be selected so as not to be excessive. It is the intent of this procedure to assure that the nutrient information reasonably reflects the nutritional content of the product over time.

2. REVIEW OF ANALYTICAL DATA & COMPLIANCE PARAMETERS:

Inspection personnel should continue to review all verification data as outlined below and notify the company and SLD when analytical data do not agree with label declarations. When analytical data do not agree with label declarations, we continue to suggest that manufacturers consider label revisions as soon as confidence in data is acquired. If the data accumulated during the first year are different, but of a consistent magnitude, the label declarations should be changed. However, while products are under Level I, inspection personnel will not, on the basis of this data, prevent use of labels, production, or shipment of product.

If the analytical data agree with the label declarations, inspection personnel will initial the data report and forward it to SLD.

When products are at Level I and the analytical data do not agree with the label declaration, the inspector will initial the data report and flag it for special attention by SLD. Inspection personnel will notify the company of this action. SLD will evaluate data and provide advice to the Regional Office with regard to the need for additional sampling and the continued use of labeling. Inspection personnel will be notified by the Regional Office of any action taken by SLD.

When the products are at Level II and the analytical data do not agree with the label declaration but are no higher than 120 percent of the label declaration for calories, fat, cholesterol, fatty acids, sodium or carbohydrate or no lower than 80 percent of the label declaration for protein, vitamins and minerals other than sodium, inspection personnel will initial the data report and flag it for special attention by SLD. Inspection

personnel will notify the company of this action. SLD will evaluate data and provide advice to the Regional Office with regard to the need for additional sampling and the continued use of labeling. Inspection personnel will be notified by the Regional Office of any action taken by SLD.

When the products are at Level II and the analytical data are outside the 80/120 parameter, and the nutrient declarations are of the magnitude listed below, inspection personnel will initial the data report and flag it for special attention by SLD.

<u>NUTRIENT</u>	<u>DECLARATIONS</u>
protein, carbohydrate, fat, fatty acids	3 grams or less
cholesterol, sodium, potassium	15 milligrams or less
vitamins, minerals	6% USRDA or less

When the products are at Level II and the analytical data are outside the 80/120 parameter, except for the special cases listed above, inspection personnel will notify the company and prevent further use of the label. The data report should be held by inspection personnel pending corrective actions by the company on product remaining on the premises that was produced in the same way as the product represented by the NLV data. The corrective actions may include:

- a) Rework or trim the product or take other appropriate measures to bring the product back into the allowed tolerances, or
- b) Use a label that does not contain nutrient information, or
- c) Demonstrate by the analysis of at least 1 composite of 12 samples from each lot of retained product that the retained product complies with label declaration.

The company is expected to take whatever corrective actions are necessary for the nutrient content of any subsequent production to be in accordance with labeling declarations (e.g., reformulate, locate cause of problem such as ineffective ingredient control and correct, etc.). The company must also perform additional analyses for each nutrient out of compliance on each production lot until the data from at least 10 consecutive production lots indicate that the nutrient contents of the product are within the permitted tolerances outlined above. Each individual analysis may be no greater than 120 percent of the label declaration for calories, fat, fatty acids, carbohydrates, and sodium, and may be no less than 80 percent of the label declaration for protein, vitamins and minerals other

than sodium. However, the intent of this procedure remains to assure that the nutritional information accurately reflects the nutritional content of the product over time.

Following resolution of the data disagreement, inspection personnel should initial the data report and forward it to SLD with a brief description of the corrective actions taken by the company.

E. QUESTIONS

Questions about analytical criteria for NLV procedures should be directed to the Standards and Labeling Division. Questions about other aspects of NLV procedures should be directed to the Regional Operations Staff. Questions from foreign establishments should be directed to the Foreign Programs Division through the Head of the Foreign Inspection System.

Suggested Format for Reporting Verification Data

Date

Establishment No.

Company Name

Product Name

Label Approval No.

Level/Quarter

Serving size

<u>Nutrient</u>		<u>Label Declarations</u>		<u>Analytical Data</u>	
		<u>Per</u>	<u>Serving</u>	<u>Per</u>	<u>Serving</u>
Calories	(g)				
Protein	(g)				
Carbohydrates	(g)				
Fat	(g)				
Polyunsaturated	(g)				
Saturated	(g)				
Cholesterol	(g)				
Sodium	(g)				
Potassium	(g)				
Vitamin A	(g)				
Vitamin C	(g)				
Thiamine	(g)				
Riboflavin	(g)				
Niacin	(g)				
Calcium	(g)				
Iron	(g)				

PARVEMARGARINE: Nondairy product. Used in Kosher products as a substitute for margarine, butter and other such foods which might have a dairy background.

PASTELLES: At least 10% fresh meat. Product is always made with pork in Puerto Rico. The label must show true product name such as "Pork Pastelles".

PASTELLILLOS: (Puerto Rican Style product containing at least 8% cooked meat. Species is part of product name. Ex. "Pork Pastellillos"

PASTIES: At least 25% fresh meat. The label must show true product name such as "Beef Pasties".

PASTITSIO: (Greek for casserole) At least 25% fresh meat or 18% cooked. A product containing macaroni, ground beef, tomato paste, wine, white sauce and Parmesan cheese may be labeled "Greek Style Pastitsio, Made in USA."

*PASTRAMI: Cured beef with spices that is cooked. The product must be smoked or treated with smoke flavoring. It is generally made from the plate but other cuts can be used. "Pastrami, Water Added" is not permitted although similar products labeled according to Policy Memo #84 are permitted. The term "Unsmoked Cooked Pastrami" must be used when the product is not smoked or does not contain smoke flavoring.

*PASTRAMI, TURKEY: A cured turkey product that is cooked. The product must be smoked or treated with smoke flavoring. The term "Unsmoked Cooked Turkey Pastrami" must be used when the product is not smoked or does not contain smoke flavoring.

PATE DE FOIE: At least 30% liver. Pate means paste; foie means liver.

PATTIES: Chopped and shaped not required on products labeled patties.

1. Paprika not permitted in fresh meat patties.

2. PDCB or PDCP may be listed as beef or pork, except in patties with mechanically separated (species) product and school lunch labeled products.

3. PDBFT and PDPFT permitted. Show as such in ingredients statement.

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4. Meat patties, with added fat up to 20% of the meat block, from a source other than that shown in the name, show as added, (ex. Veal Patties, Beef Fat Added): over 20% to be part of the product name, such as, "Veal and Beef Fat Patties." Ground beef patties - no extenders or water added. Hamburger patties - no extenders or water added. Same requirement as hamburger.

5. Prebroiled beef patties with simulated stripes (patties are deposited on conveyor and pre-broiled). Parallel stripes are applied with a solution of caramel coloring and water through parallel spigots. Product name will identify use on the label.

6. Antioxidants are permitted in pork or beef patties both raw and cooked.

7. Beef Patties: If beef byproducts are added which are not permitted by the standard, the list of ingredients must immediately follow the product name. see "Patties" and Regs 319.15(c).

8. Pork Patties: The standard for beef patties 319.15(c) shall be applied with the exception that the species is pork. If pork byproducts are added which are not permitted by the standard, the list of ingredients must immediately follow the product name.

PATTIE FOLDOVER MIT DRESSING: At least 50% pattie.

PATTIES (Jamaican Style): Product must contain at least 25% meat. A beef filled turnover approved as "Jamaican Style Patty."

PAUPIETTE: Thinly sliced pieces of meat stuffed and rolled. Same standard as "Beef Roulade," which is not less than 50% cooked meat.

PEANUT BUTTER FLAVORED WITH CRUSHED, FRIED BACON RINDS: Product consisting of peanut butter and about 8% crushed, fried bacon rinds is considered as peanut butter spread to which the crushed, fried bacon rinds are added for

PLASTIC CANS: Plastic material may be used to package cured pork products under section 319.104 of the meat inspection regulations only if it meets the following requirements: Policy memo #36 dated November 3, 1981.

(1) The plastic packaging material is approved by the Food and Drug Administration (FDA) and/or the USDA Food Ingredient Assessment Division as appropriate.

(2) The plastic container encloses the product during thermal processing.

(3) The plastic container is impermeable and hermetically sealed.

(4) The plastic container has a label bearing all required handling statements.

*POINT OF PURCHASE MATERIALS: Point of purchase materials which refer to specific meat or poultry products are considered labeling under certain circumstances. When printed and/or graphic informational materials (e.g., pamphlets, brochures, posters, etc.) accompany or are applied to products or any of their containers or wrappers at the point of purchase, such materials and the claims that they bear are deemed labeling and they are subject to the provisions of the Federal Meat Inspection Act and the Poultry Products Inspection Act.

Although the Standards and Labeling Division (SLD) does not exercise its authority to subject point of purchase materials to specific prior approval (materials shipped with the product from the federally inspected establishment are an exception), we do expect point of purchase materials to be in accordance with the Federal regulations and all current labeling policies. Upon request, SLD will review and comment on the point of purchase materials submitted to our office. During the review process, promotional materials will be scrutinized for special claims, particularly those related to nutrition, diet, and animal husbandry practices.

Claims related to nutrition and diet must be made in accordance with all current nutrition labeling policies. Continuing compliance with stated claims will be assured through periodic sampling, as necessary. Claims are expected to be within the compliance parameters identified in Policy Memo 085B (Nutrition Labeling Verification Procedures).

Animal husbandry claims (e.g., the non-use of antibiotics, or growth stimulants) may be made only for products shipped in containers or wrappers labeled with the same animal production claims.

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Point of purchase materials not in compliance with the provisions of this policy memo should be modified as soon as possible, but no later than six months from the date of this memo. Policy Memo #114, dated July 6, 1988.

POLISH SAUSAGE: Pork and pork byproducts shall comprise at least 50% of the meat and meat byproducts ingredients. To have beef as predominant ingredient, product name would be "Beef and Pork Polish Sausage." Green peppers are permitted up to 4% in total formulation.

POLYNESIAN STYLE SAUSAGE: Must contain fruit juices, a sweetening agent, and soy sauce.

POLYNESIAN STYLE CHICKEN: Must contain at least 20 percent fresh meat or 16 percent cooked meat and at least 16 percent fruit. Peppers may substitute for no more than one-third of the fruit requirement. Tomatoes are not to be considered as part of the fruit requirement. The fruit must include pineapple, mandarin orange, avocado, guava, or peaches which are typical of the pacific islands.

POLYSORBATE: Permitted in pickling solutions without declaration.

PORKETTE: A pork product conforming to the standard and labeling of product described in 319.15(d). The term may also be used for products other than fabricated pork steaks if used with a true descriptive name.

PORK AND BACON SAUSAGE: Up to 50% bacon permitted provided:

- a. bacon is brought back to green weight before use.
- b. product is trichinae treated.
- c. product name is "pork and bacon sausage."

To differentiate between these two products, the standard will be "Pork Sausage and/with Bacon" using 10 to 20% bacon. "Pork and Bacon Sausage" using above 20% but not more than 50% bacon.

PORK AND DRESSING WITH GRAVY: At least 30% pork.

PORK BURGER: Apply the hamburger standard and substitute pork for beef. Antioxidants are not permitted. (Reg. 319.15(b))

PORK CRACKLINGS: Product eligible to be labeled as "Pork Cracklings" must be prepared from fatty tissues from which the skin has been detached. In the event the skin is not removed from the product prior to rendering, then a descriptive name must be used to informatively identify the product (e.g., "Pork Crackling, Pressed Residue from Lard Rendering" or "Pork Cracklings, Fried-Out Pork Fat with Attached Skin").

PORK CUTLETS: Term has been used for many years in association with product made from a piece of lean muscle trimmed from the tip of jaw bones, temporal meat, and from lean cheek meat free of fat and glands, either frenched by hand pounding or processed through a "Frenching Machine."

PORK WITH DRESSING AND GRAVY: At least 30% cooked pork. Product labeled as "Pork and Dressing" must have at least 50% cooked pork; "Gravy and Pork with Dressing" or "Gravy and Dressing with Pork" requires cooked 20% pork

PORK FAT: Pork fat shall be declared as such in the ingredients statement. Clear fatbacks and clear shoulder plactes must be declared as "Pork Fat". Pork fat may be declared as pork in the ingredients statement if it contains visible lean and it is used in a standardized product which has a fat limitation.

PORK JOWLS: May be declared as pork if skinned.

PORK LOIN, Short Cut: This product consists of the loin remaining following the production of "Long Cut" ham. This means the butt portion of the loin remains with the ham product.

PORK PATES: Pork pate tissues from which the skin has been removed containing approximately 35 to 40% lean tissue should be identified as "pork" in the ingredient statement on the label.

PORK SAUSAGE: Product identified as pork sausage does not include the use of pork cheeks. When such an item is offered as "Whole Hog," then it is the usual custom to make use of tongues, hearts, and cheeks in the same natural proportion as that found in the hog carcass. "Cooked Pork Sausage" is a pork sausage conforming to the standard in 319.141, that has been cooked.

PORK SIDE MEAT: Is an acceptable product name.

PORK SKIN BRACIOLI: Same as Bracioli-only with pork skins.

PORK SKINS: Not permitted in salami, bologna, frankfurters, vienna and braunschweiger. When packed in vinegar pickle they are not permitted to be artificially colored. When pork skin, either attached to fat and/or muscle tissue or detached from fat and/or muscle tissue, is used to manufacture meat or poultry products, it must be specifically listed in the formulation on the label approval application form and in the ingredients statement on the label, e.g. "Pork Skins", "Unskinned Pork Jowls" "Unskinned Pork Shoulder Trimming", "Unskinned Pork Fat" and "Unskinned Pork Bellies".

"Detached skin" refers to the portion of skin from which most of the underlying fat is removed, e.g., skin from bacon intended for slicing, skin from closely skinned hams, shoulder cuts, fat

backs, etc. If removal of skin portions is incidental to removal of a considerable proportion of underlying fat from ham, shoulder, back etc., preparatory to rendering such fat, portions of skin so removed should not be regarded as detached skin and may be included with fats and rendered into lard. Ham facings are not regarded as detached skin.

PORK SKINS, FRIED: When prepared from the skin of smoked pork bellies it may be labeled as "Fried Bacon Skins," "Fried Bacon Rinds" or "Fried Pork Skins." The kind of skin used must be stated on the transmittal form when submitted for label approvals.

PORK SKIN RESIDUE AFTER GELATIN EXTRACTION: This material consists of back fat skins from which the gelatin has been extracted by means of soaking the skin in acid and subsequent low temperature cooking for the extraction of gelatin. It is not permitted in sausage but may be used in imitation sausage, potted meat food product, loaves (other than meat loaves) etc.

POTASSIUM LABELING GUIDELINES:

1. The label of any meat or poultry product may bear quantitative information on the amount of potassium in a serving of the product. When this information is provided, the serving size must appear on the label and must be within the range of serving sizes customarily used for that product. Potassium and sodium content information may be included without other nutrition information. Labels may not bear nutrition information on potassium content alone.

Name:	Minimum or maximum percentage
Poultry Gizzards and Gravy	At least 35% cooked gizzards.
*Poultry Gravy	At least 6% poultry meat.
Poultry Hash	At least 30% poultry meat.
Poultry Liver omelet	At least 12% cooked poultry liver.
Poultry Meat Loaf	At least 65% raw poultry or 50% poultry meat and a maximum of 12% extenders.
Poultry Noodle Dinner	At least 15% poultry meat.
Poultry Noodle Dinner with Gravy	At least 6% poultry meat.
Poultry with Noodles or Dumplings	At least 15% poultry meat or 30% poultry meat with bone.
Noodles or Dumplings with Poultry	At least 6% poultry meat.
Poultry Paelle	At least 35% poultry meat or 35% poultry meat and other meat, no more than 35% cooked rice, must contain seafood.
Poultry Parmagiana	At least 40% breaded poultry.
Poultry Pies	At least 14% poultry meat.
Poultry Ravioli	At least 2% poultry meat.
Poultry Salad Mix	At least 45% poultry.
Poultry Salad	At least 25% poultry. See Salad, Poultry
Poultry Soup	At least 2% poultry meat.
Poultry Flavored Soup	No minimum requirement (less than 2% poultry meat).
Poultry Spread	At least 30% poultry.

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Poultry Stew	At least 12% poultry meat.
Poultry Stew with Dumplings	At least 8.4% poultry meat (Based on 70% of stew requirement).
Poultry Subgum	At least 12% poultry.
Poultry Tamales	At least 6% poultry meat.
Poultry Tetrazzini	At least 15% poultry meat.
Poultry Turnover	At least 14% poultry meat.
Poultry with Gravy/Sauce	At least 35% poultry meat.
Gravy with Poultry	At least 15% poultry meat.
Poultry with Gravy and Dressing	At least 25% poultry meat.
Poultry with Rice	At least 15% poultry meat.
Poultry Scrapple	At least 30% poultry. Same standard as scrapple made with meat.
Poultry with Vegetables	At least 15% poultry meat.

POULTRY BACON: Bacon products prepared from poultry are acceptable. The product may be designated as (Kind) Bacon. However, a true descriptive name must appear contiguous to (Kind) Bacon without intervening type or design, in letters at least one-half the size of the letters used in the (Kind) Bacon and in the same style and color and on the same background. An example of an acceptable designation is "Turkey Bacon-Cured Turkey Breast Meat-Chopped and Formed." The descriptive name can serve alone as the product name.

The weight of the finished product shall be no more than the original weight of the fresh uncured poultry. The ingredient restrictions that apply to red meat bacon also apply to poultry bacon. Also poultry bacon will be subject to nitrosamine monitoring. Policy memo #106, dated May 4, 1987.

RAVIOLI (MEAT - GENOA OR GENOESE STYLE): At least 10% fresh meat and must contain some (species) brains.

RAVIOLI (MEAT): At least 10% meat in ravioli.

RECONSTITUTED SKIM MILK: Water to Nonfat Dry Milk ratio can not exceed 9:1.

RELLENO DE PAPA: A Puerto Rican product with 8% cooked meat. The label must show true product name such as "Potato Balls with Beef."

RENDERED BEEF FAT TISSUE SOLIDS: This designation has been approved as identification for the solid phase resulting from the processing of beef fat ground by means of a high temperature (180 F) continuous wet rendering system.

RICE AND BEEF: At least 12% meat.

RISOTTO: An Italian rice dish. Must show a true product name such as "Leg of Chicken Stuffed with Italian Rice."

*ROASTED: The term "Roasted" denotes a method of cookery and not necessarily the appearance of finished product. When roasted is used with product name, product shall be cooked in the presence of dry heat. See Regs 317.8(b) (10) and 318.17(c).

ROLLS: There are at the present time six uses for the term "Roll" in conjunction with names for meat food products:

1. Items consisting of a solid piece of meat, such as "Boned Veal Rib," formed and tied as a roll and usually offered with seasonings.
2. Chopped meat in combination with condiments, also formed and processed. It can, and often is offered in the fresh meat state.

Water is not an ordinary or usual ingredient in these two "Meat Roll" items. Our standards have prohibited the use of water unless labeled in accordance with Policy Memo #66A.

3. Products offered as "Sausage Rolls" are similar to cooked sausage in regard to formulas and water limitation. Finished item may contain up to 10% added water. Products will be in roll shape. This includes cooked, or smoked and cured (species) Roll Sausages.
4. There is no water limitation on "Roll" items merchandised with nondescriptive items such as Pizza Roll," "Pickle Roll," "Relish Roll," etc. These consist of meat in conjunction with cheese, peppers, pimentos, relishes, and other similar materials. The use of an ingredients statement as a part of the product name has been required on the same basis as the instructions in Part 317.2(c)(1) and (2) 317.2(e) of the Regulations.
5. Product made from meat that has been chunked, ground, chipped, wafer sliced, hydroflaked, etc., and formed in a roll containing a plant protein product or other binder shall be labeled as "Beef and Textured Vegetable Protein Roll" or "Beef and Soy Protein Concentrate Roll."
6. Product made from meat and water that has been chunked, ground, chipped, wafer sliced, etc., and formed into a roll containing a plant protein product or other binder could be labeled as a "Meat, Water, and Textured Vegetable Protein Roll". The same size lettering shall be used for product name.

ROLLS, POULTRY: Only natural proportions of skin to the whole carcass or the part designated may be used. See Regs. 381.159.

ROMANIAN BRAND MADE IN USA SAUSAGE: An uncooked smoked sausage made with cured lean pork. Requires trichinae treatment.

- a. Condensed soup - 10% meat.
- b. Ready-to-eat 5% meat.

3. Soups containing smoked meats shall contain not less than:

- a. Condensed soup - 4.0% smoked meat.
- b. Ready-to-eat - 2.0% smoked meat.

4. Soups made with cooked sausages, shall contain at least 4% cooked sausage.

5. Soup products:

Bases: Powdered, semi-solid, viscous, or fluid soup bases, gravy mixes, dehydrated soup mixes, bouillon cubes and granulated bouillon cubes containing meat extract and/or animal fats as the only meat or meat byproduct ingredient, will not be regarded as meat food products.

Bean & Ham Shank: When soup is made from ham shanks, they must be shown in the true product name such as "Bean and Ham Shank Soup".

Blood: At least 1% blood. The product must be made under inspection.

*Chowders: Follow standard for soups.

Consomme: A broth cooked with vegetables and then strained. Must have an MPR of 135:1.

Consomme Instant: Dehydrated - not amenable.

Cream Soup: Condensed cream soups may be made from various creams, whole milk, or dry milk powder. The amount of cream, whole milk, or dry milk powder should provide a minimum of .45% butterfat to the final product. Examples:

- 1. A cream containing 18% butterfat should make up the product formulation; this provides .45% butterfat to the product formulation.
- 2. Dry milk powder containing 27% butterfat should make up 1.67% of the product formulation.

Dried Meat Soup Mixes: Not amenable.

Italian Style Minestrone: Soup must contain zucchini. Identify meat used in the true product name.

Pepper Pot: At least 20% scalded tripe.

Petite Marmite (FR): A soup made with meat, chicken and vegetables.

Scotch Broth: At least 3% mutton in a thick mutton broth.

Vegetable: Vegetable soups made with soup stock not considered amenable.

SOUSE: Nonspecific product, can be made with all pork byproducts.

SOUTHERN HOTS: A cooked smoked sausage made in the south. (South of Mason-Dixon line is regarded as Southern). A coined name that must be accompanied by a true product name such as "Smoked Sausage".

SOY GRITS: An acceptable name for Soya Flour.

*SOY PROTEIN PRODUCTS: Whenever soy flour, defatted soy grits, soy protein concentrate, isolated soy protein and similar products are used as ingredients of meat and poultry products, they must be called by their common or usual name (e.g., soy flour, soy protein isolate, etc.). According to the classification or standards for these items, soy flour is considered to have approximately 50% protein, soy protein concentrate contains a minimum of 65% protein moisture-free basis, and soy protein isolate contains a minimum of 90% protein moisture-free basis. Two percent isolated soy protein is equivalent to 3% binders. If these products are textured, then "textured" should also be included in the name. We allow the use of the term "textured vegetable protein" when the textured soy products are mixed with spices, colorings, enrichments, etc., when the ingredients of the textured vegetable protein are listed parenthetically. "Vegetable Protein Product" is an acceptable declaration for a soya product fortified in accordance with Food and Nutrition Service regulations. The ingredients of the VPP must be listed parenthetically.

SOY SAUCE: May be shown as such in ingredients statement. Without sublisting.

SPAGHETTI:

Sauce with meatballs	At least 35% cooked meatballs
Sauce with meat	At least 6% meat
with meatballs	At least 12% meat or 18% meatballs
with meatballs & sauce	At least 12% meat
with meat and sauce	At least 12% meat

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TEXTURED SOY PRODUCTS-FRESH MEAT OR POULTRY MEAT RATIOS: The following guidelines have been established and labeling requirements defined regarding product use in other than patties and pizza toppings.

When the fresh meat or poultry meat to textured soy product (or similar material) ratio is greater than or equal to 13:1 or more, the textured soy product is not considered to be characterizing or deceptive, e.g., 40% fresh meat: 3% textured soy flour = 13.3:1, therefore, show in ingredients statement only.

When fresh meat or poultry meat to textured soy product ratio is less than 13:1 but at least 10:1, the textured soy product is characterizing and may be deceptive. The label must show as Textured Soy Flour Added: contiguous to the product name.

If the ratio is less than 10:1, the textured soy product must be labeled in the product name, such as "Beef and Textured Vegetable Protein Hotdog Chili Sauce" or "Hotdog Chili Sauce Made with Beef and Textured Soy Flour."

TEXTURED VEGETABLE PROTEIN (Textured Vegetable Protein Product) FOR COOKED MEAT and/or POULTRY MEAT: If the cooked meat and/or poultry meat to TVP ratio exceeds 9:1, then the TVP is declared by its common or usual name in the ingredients statement only.

If the cooked meat and/or poultry meat to TVP ratio is less than 9:1 but at least 7:1 The label must contain a qualifying phrase contiguous to the product name, e.g., "Chicken Salad, Textured Vegetable Protein Added."

If the cooked meat and/or poultry meat to TVP ratio is less than 7:1, the TVP must be shown in the product name, e.g., "Chicken and Textured Vegetable Protein Salad."

THURINGER: Usually classed as a "Semi-Dry" sausage with an MPR of 3.7:1. It is usually smoked and complies with the following factors:

1. Pork fat as such may comprise up to 10% of the total ingredients.
2. Heart meat (Beef or Pork) may comprise up to 50% of meat ingredients.

3. Tongue meat (Beef or Pork) may comprise up to 10% of meat ingredients.
4. Cheek meat (Beef or Pork) may comprise up to 50% of meat ingredients.
5. No binders or extenders.
6. "Cooked Thuringer" can contain up to 10% added water.
7. Acceptable product names for uncooked thuringer include: "Beef Summer Sausage - Thuringer Cervelat" and "Summer Sausage - Thuringer Cervelat."

TITANIUM DIOXIDE: When Titanium Dioxide is used in poultry salads, a qualifying phrase should appear under the product name stating that the product has been "Artificially Whitened" or "Artificially Lightened."

TOCINO: Spanish word for salt Pork or Bacon.

TOCINO (Filipino or Philippine Style): Refers to the thinly sliced piece of meat taken from either the hind leg or shoulder portion of the pork carcass, treated with salt, sugar, and nitrite and/or nitrates, optional ingredients: ascorbic acid; condiments such as spices, monosodium glutamate, and phosphates may be added. Acceptable color agents are annatto, beet powder, and paprika that must be shown as "artificially colored." A true product name must be shown on the label such as "Sliced Marinated Cured Pork Shoulder Butt."

TOMATO PRODUCTS: Declaration of tomato product in the statement of ingredients is as follows:

1. Whole Tomatoes - show as "Tomatoes"
 2. Tomato Puree - show as "Tomato Puree"
 3. Tomato Paste - show as "Tomato Paste"
- a. Tomato paste or puree and water may be declared as "Tomato" or "Tomatoes" provided:
- (1) Paste or puree is made from whole tomatoes.
 - *(2) The finished tomato product has a tomato soluble solids of not less than 6.2%, a specific gravity of 1.0263 at 25C, or a refractive index of 1.3412 at 20C.

- b. Tomato paste and water may be declared as tomato pure provided:

(1) Paste is made from whole tomatoes.

*(2) The finished product has a tomato soluble solids of not less than 8 percent but less than 24 percent.

4. Tomato Juice

Cannot be made from puree or paste.

TOMATO-STICKS, PUDDING OR RING: A non specific sausage-like product containing tomatoes.

TOMATO AND BACON SPREAD: At least 25% cooked bacon.

TONGUE SPREAD: At least 50% fresh tongues or 35% cooked tongues.

TONGUE-CHEEK TRIMMINGS: Labeling terminology for the various kinds of tongue and cheek trimmings shall be as follows:

1. "(Species) salivary glands, lymph nodes and fat (cheeks)" shall be used to identify the tissues resulting from converting "cheeks" to "cheek meat."

2. "(Species) tongue trimmings" shall be used to identify all tissues except cartilage and bone that are obtained by converting long-cut to short-cut tongues. This conversion is done by making a transverse cut anterior to the epiglottis, removing the soft palate and epiglottis, and cutting through the hyoid bone. Approximately 1 1/2 inches of the bone is left with the tongue. "(Species) tongue trimmings" may also be used to identify salivary glands, lymph nodes and fat from which the muscle tissue has not been removed.

3. "(Species) salivary glands, lymph nodes and fat (tongue meat," preceded by the name of the species from which derived. Tongue meat should not include any tissues described in paragraphs 2 and 3 above.

4. Trimmings from the tongue itself should be identified as "tongue meat," preceded by the name of the species from which derived. Tongue meat should not include any tissues described in paragraphs 2 and 3 above.

TORTELLINI WITH MEAT: At least 10% meat.

TORTILLA WITH MEAT: At least 10% meat. This is a thin, flat unleavened masa cake which is baked on both sides.

TOSTADA WITH MEAT: A tortilla usually topped with refried beans, meat, cheese and fresh vegetables. At least 15% meat.

TOURISTEN WURST: A semi-dry type of sausage. The MPR is 3.7:1.

TRICHINAE TREATMENT: All sausage and meat food products containing pork that are not cooked or understood to be cooked prior to serving must be treated by one of the prescribed methods. See Regulations 318.10.

"TROPIC CURE" - PORK PRODUCTS: A pork product when ready for shipment from the official establishment must have a moisture protein ratio not in excess of 3.25:1, and a salt content not less than 6%. See Manual 18.29.

TRUFFLES: Meat food product such as "Liver Pate with Truffles" or "Sandwich Spread with Truffles" would be expected to be prepared with at the least 3% truffles. Labels of product containing less than 3% truffles should indicate the amount of truffle content in the name such as "Liver Pate with 2% truffles." If the name does not feature truffles and they are mentioned only in the list of ingredients, we have no minimum requirement, provided the illustration does not show truffles.

TURBINADO: Partially refined sugar.

TURF & SURF: A coin name on a product containing beef and seafood which must be followed immediately by the true product name such as "Beef Rib and Lobster Tail."

TURKEY BRAUNSCHWEIGER: The product name must be shown on the label as "Turkey Liver Sausage." No byproducts other than liver are permitted in the product.

TURKEY CHOPS: Turkey chops are prepared by cutting the frozen breast into slabs with each cut being made perpendicular to the long axis of the keel bone (sternum). The larger slabs are split in half through the center of the sternum, resulting in two individual servings of meat with a piece of bone on one side and a thin layer of skin on the other. The smaller pieces at each end of the breast are left intact as individual servings. Steak is not suitable because a turkey steak is boneless by definition.

United States Department of Agriculture

Food Safety and Inspection Service

Washington, D.C.

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PREFACE

This Policy Book is intended for label reviewers, manufacturers, and as a guide for consumers. Compliance with the requirements set forth in this publication does not, in itself, guarantee an authorization. On receipt of a label application, consideration will be given to suitability of ingredients statements, preparation, and packaging so as not to mislead the consumer. Adherence to the product and label requirements in this Policy Book does not necessarily guarantee against possible infringement of all related patents, trademarks or copyrights.

There will be periodic updates of this publication to conform to the latest meat and poultry inspection standards and to reflect any current policy developments.

Copies of this book are available for \$17.00 from:

USDA, FSIS, ASD
Room 0151, South Building
14th and Independence Avenue, SW.
Washington, DC 20250

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CHALCOPPER = PREP.

INTRODUCTION

This Policy Book is assembled in dictionary form, and must be used in conjunction with the Meat and Poultry Inspection Regulations and the Meat and Poultry Inspection Manual. It is a composite of policy and day to day labeling decisions, many of which do not appear in the above two publications. They are subject to change and therefore a periodic updating of this book will take place.

Note: Red Meat

Percentages of meat required for red meat products are shown on the basis of fresh uncooked weight unless otherwise indicated. For purposes of this policy book, whenever the terms beef, pork, lamb, mutton or veal are used they indicate the use of skeletal muscle tissue from the species named.

Note: Poultry

Percentages for poultry products are based on a cooked deboned basis unless otherwise stated. When the standards indicate poultry the skin and fat are not to exceed natural proportions.

Applications for label approval should be mailed to:

Chief, Operations Branch
SLD, MPI-TS
P.O. Box 7416
Benjamin Franklin Station
Washington, DC 20044-7416

Product samples (when requested by SLD) should be packed with sufficient refrigerant to last until received. Shipping should be coordinated with requestor to assure delivery before 4:45 p.m. Friday and be addressed to:

Standards and Labeling Division
MPITS, FSIS, USDA
300 12th Street, SW.
Room 204-Annex
Washington, DC 20250

ABBREVIATIONS

BHA	- Butylated Hydroxyanisole (anti-oxidant)
BHT	- Butylated Hydroxytoluene (anti-oxidant)
CRDSM	- Calcium Reduced Dry Skim Milk
EST. NO.	- Establishment Number
FDA	- Food and Drug Administration
FR	- French
FTC	- Federal Trade Commission
GRAS	- Generally Recognized as Safe
HVP	- Hydrolyzed Vegetable Protein
HPP	- Hydrolyzed Plant Protein
MPI	- Meat and Poultry Inspection
MPR	- Moisture Protein Ratio
MSG	- Monosodium Glutamate
NAMP	- National Association of Meat Purveyors
NFDM	- Nonfat Dry Milk
PDBFT	- Partially Defatted Beef Fatty Tissue
PDCB	- Partially Defatted Chopped Beef
PDCP	- Partially Defatted Chopped Pork
PDPFT	- Partially Defatted Pork Fatty Tissue
PER	- Protein Efficiency Ratio
PFF	- Protein Fat Free
pH	- Measure of Acidity
PPM	- Parts Per Million
SPC	- Soy Protein Concentrate
TVP	- Textured Vegetable Protein
USA	- United States of America
USDA	- United States Department of Agriculture

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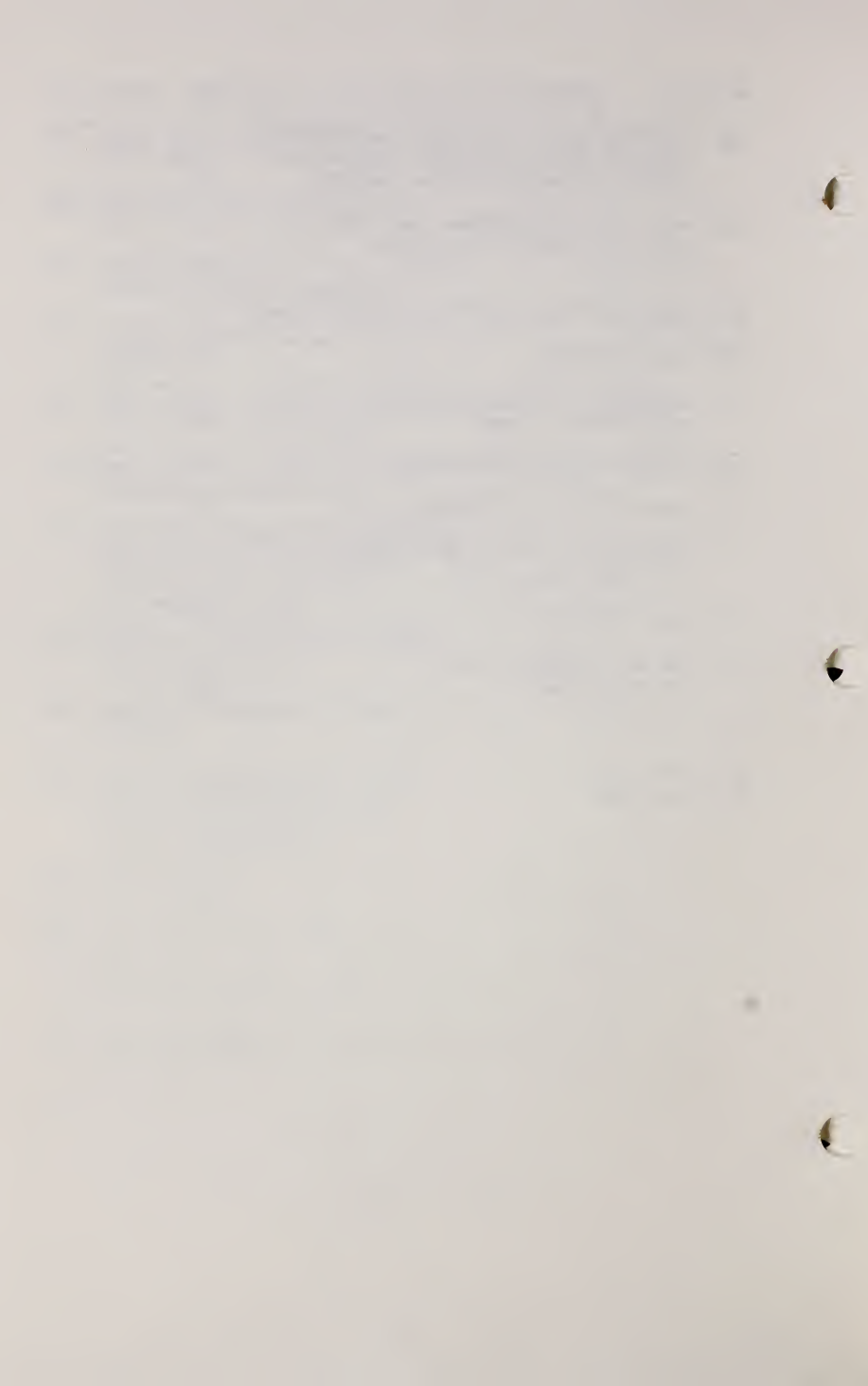
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NI - Not Issued

R - Rescinded



ADDRESS, DUAL: When more than one address appears on a label, each address must be complete including city, state and zip code.

AGED: The term "Aged" on a label must be qualified, such as "Aged 65 days". Aging time on cured products such as ham cannot include the required curing time.

AGNELOTTO: Ravioli dumplings stuffed with at least 10% minced meat. Labeling must show a true product name, such as "Dumpling Stuffed With Meat."

ALBONDIGAS: Spanish term meaning meatball. Must meet the meatball standard. Label must show a true product name in english such as "Meatball".

ALCAPURRIAS: At least 8% cooked beef. Product labeled as "Alcapurrias" must be made only in Puerto Rico. **Carne Des** need not be shown in the product name. If made outside of Puerto Rico it must show true product name in english, such as "Beef Turnover".

ALESSANDRI: A dry sausage. Must show a true product name such as "Alessandri Sausage".

ALFREDO: A sauce rich with cream or sour cream, butter or margarine and Parmesan or Romano cheese.

ALPHA CELLULOSE: Carrier of flavoring ingredients (no more than 50 PPM in finished product). Need not be shown in ingredients statement.

AMANDINE (FR): Product must contain sufficient almonds, to characterize.

AMENABILITY: USDA exempts from its inspection foods containing 3 percent or less raw (or less than 2 percent cooked) **red meat** or other edible portions of a carcass, or products which historically have not been considered by consumers as products of the meat industry. For poultry products, see (Reg 381.15). These basic guidelines are not intended to be all inclusive.

ANDOULLE (FR): Made with pork and/or pork byproducts, stuffed in large intestines. It is sold cooked or uncooked. It is a coined name and must be accompanied by a true product name such as a "sausage" or "pudding" depending on formulation.

ANTIOXIDANTS: BHA and BHT are permitted in spice mixture at 0.05% of the essential oil content without label declaration. When Citric Acid is used with an antioxidant, it must also be declared (BHA, BHT and Citric Acid Added to Help Protect Flavor). Regs 317.2(j)(10), 318.7(c)(4) and 381.147(F).

APENNINO OR ALPINO: Dry sausage originating in the Alpine Region of Northern Italy. Must show true product name, such as "Alpino Brand Sausage - Made in USA"

APPROXIMATE: The word "approximate" is not acceptable on labels with reference to, serving size. It is acceptable on bacon or like products to denote thickness of slice.

ARLES OR D'ARLES: A Dry sausage; must show a true product name such as "sausage". It is similar to Milano; made of coarsely chopped meat and corded "criss-cross style."

ARROZ CON POLLO: At least 15% cooked chicken meat. Labeled as "Rice with Chicken".

ARTIFICIAL COLORS: When added to soups, artificial colors must be declared in the statement of ingredients. "Artificially Colored" adjacent to the product name is required for product in pickling vinegars, pie crust, etc. When FD&C Yellow No. 5 is used, it must be declared as such in the list of ingredients by name. Regs. 317.2(j)(5 through 10), 318.7(c)(4) and 381.147(f).

ARTIFICIAL FLAVORS: Artificial flavors are restricted to an ingredient which was manufactured by a process of synthesis or similar process. The principal components of artificial flavors usually are esters, ketones and aldehyde groups. This ingredient is declared in the ingredients statement as "Artificial Flavors" without naming the individual components. Regs 317.2(j)(3 and 4) and 381.119.

ARTIFICIAL MARBLING-BEEF STEAKS: Beef injected with melted beef fat, butter or shortening must contain a statement on the label to indicate the added substance ("Injected With Beef Fat. Product May Appear To Be Of A Higher Quality Than The Actual Grade").

ARTIFICIAL (No Artificial Anything): The statement "no artificial anything" is acceptable on labels provided the product contains nothing artificial. Policy Memo #19, dated Jan 19, 1981.

ARTIFICIAL SWEETENERS: See Aspartame and saccharin.

ASPARTAME: Not acceptable as a direct ingredient in meat or poultry products. Acceptable in breakfast cereals, dry bases in gelatins, puddings and fillings that may be components of meat or poultry products. When used the PDP (Principal Display panel) of the label must state "Phenylketonurics: contains Phenylalanine."

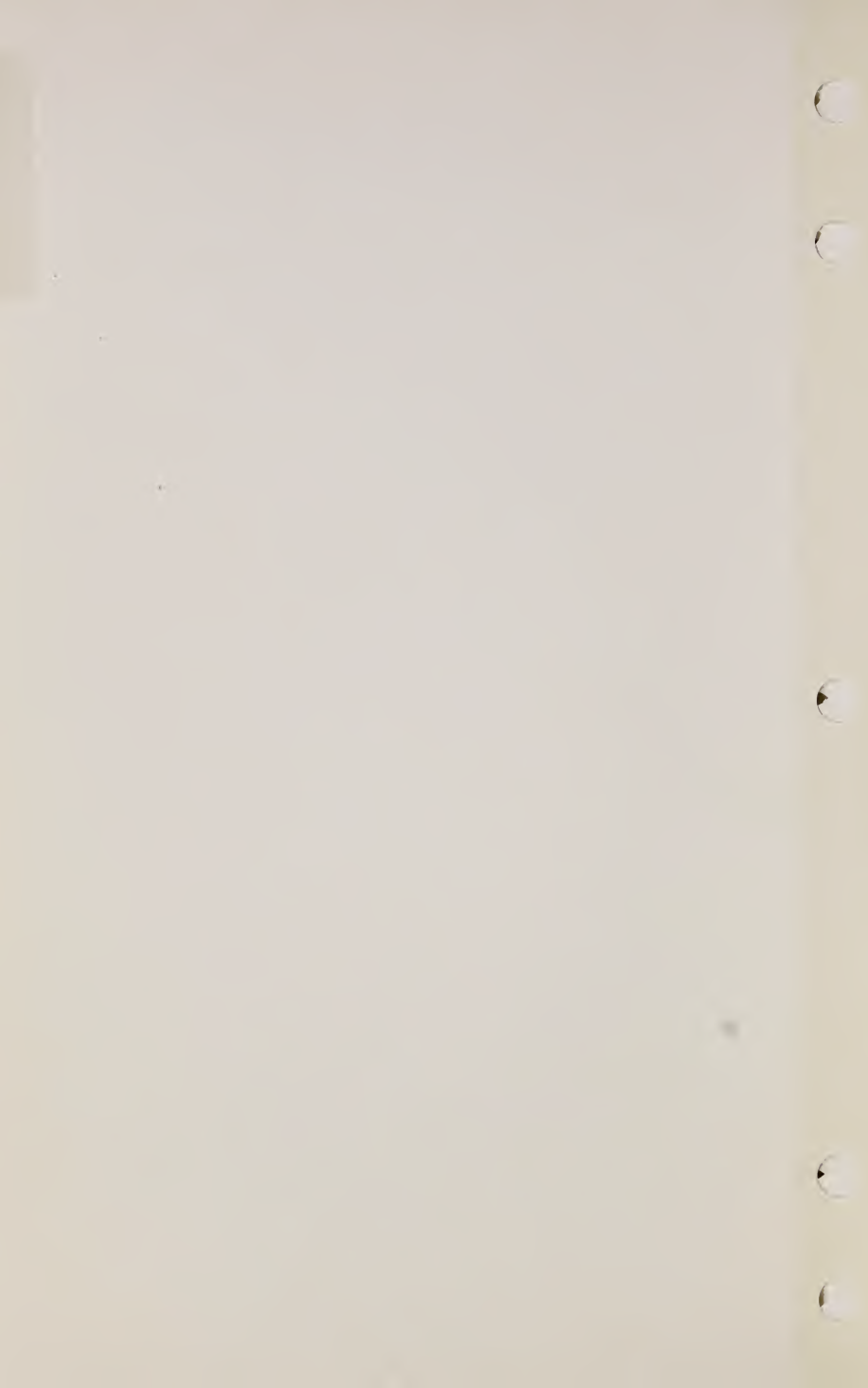
AUTOLYZED YEAST OR AUTOLYZED YEAST EXTRACT:

Acceptable ingredients for a number of meat food products (stews, soups, baby foods, gravies, meat bases). Referred to in the ingredients statement on the label, as Autolyzed Yeast, Autolyzed Yeast Extract, natural flavoring or flavoring. See Regulations 318.7(c)(4).

AWARDS: Replicas of medals or other award designs may not be used on labeling unless the circumstances involved are plainly evident. This would include the identification of the kind of award, when received, and where it took place.

AU GRATIN POTATOES AND BACON: At least 8 percent fully cooked bacon (based on 40% yield).





BABY FOOD: High Meat Dinner - At least 26% meat.
High Meat Poultry Dinner - At least 18.75% cooked poultry meat, skin, fat and giblets.
Meat and Broth - At least 61% meat.
Vegetable with Meat - At least 8% meat.
Poultry with Broth - At least 43% cooked poultry meat, skin, and giblets.
Poultry and Rice - At least 5% cooked deboned poultry meat.

Note: Wine, MSS, nitrites and nitrates are not acceptable in baby and toddler foods.

BABY FOOD WITH FRESH HAM OR BACON: Ham or bacon without nitrates or nitrites must show in ingredients statement as ham or bacon (water, salt, sugar, etc., without nitrates or nitrites).

BACK BACON: Boneless Pork Loin with wide fat back attached.

BACON: "Certified" refers to product that is trichinae treated. See Regulations 318.10.

BACON BAR: Same requirements as Pre-fried Bacon but in bar shape.

BACON (Canned, Prefried): In "Canned Pre-fried Bacon" such as "Bacon Crumbles" the following criteria should be applied.

1. M/SP Index of 0.4 or more. $M/SP = \text{Moisture} / (\text{Salt} \times \text{Protein})$.
2. A Brine Ratio of 9.0 or less. $\text{Brine Ratio} = \text{Moisture} / \text{Salt}$.
3. A Brine concentration of 10% or more. $\text{Brine concentration} = \text{Salt} / (\text{Moisture} + \text{Salt})$.
4. Maximum 40% yield.

BACON (Canned - Pasteurized): A shelf stable item. At least 7% brine concentration.

BACON DRESSING FOR STUFFING: At least 8% bacon.

BACON (Cooked): Not to yield more than 40% bacon - 60% shrink required. BHA and BHT may be used as anti-oxidants in pre-cooked bacon at level of 0.01% individually or 0.02% collectively, based on fat content.

BACON AND PORK SAUSAGE: Product is formulated with a high percentage of bacon (usually bacon ends and pieces) with at least 20% pork. If over 10% bacon is used, phosphates must be disclosed in the ingredients statement.

BACON, COUNTRY STYLE: Means product is dry cured.

BACON (HONEY CURED): At least 3% honey in the pickle pump solution.

BACON SQUARES: The label must show true product name "Pork Jowl Bacon."

BACON (Thick or Thin Sliced): Slices must be qualified by approximately the size of the slice, or range of slices, such as "Sliced approximately 1/8" or 25 to 30 slices," or the thickness of the slice must be visible in product stack packed.

BAKING SODA (Bicarbonate of Soda): May be included in tomato sauce at a level of 0.023% without being listed in ingredients statement. Regs 318.7 and 381.147.

BANGERS: A sausage-like product prepared with meat and varying amounts of rusk or other cereals. Must show percentage of rusk (or other cereal) adjacent to product name in prominent lettering. May be labeled British, Scottish or Irish Style, made in USA.

BARBECUE (Infra-Red Cooked): Product must indicate heat source such as "infra-red cooked" to be shown not less than one-half as large as the largest letter in the word barbecue.

BARBECUE SAUCE WITH CHICKEN: At least 15% cooked chicken meat. Changing the size of the term "Chicken" does not change the 15% cooked chicken meat requirement.

BARBECUE SAUCE WITH MEAT: At least 35% cooked meat. When the name of the product shows meat in smaller letters (not more than one-half size) of the largest letter in product name, 35% meat is required.

BASTERNA: Cured, dried cut of beef coated with a spice crust. The label must show true product name such as "Cured and Dried Beef with Spices."

BATTER: A mixture of flour, liquid and other ingredients thin enough to pour. The ingredients statement must show in proper order the batter ingredients (water, flour, etc.), or included with the breading formula. The amount of batter used is included in the 30% maximum breading permitted.

BEANS (Baked and Oven Baked): The term "baked" is applicable only to beans which have been cooked in open containers at atmospheric pressure for a sufficient time to

BATTER: A mixture of flour, liquid and other ingredients thin enough to pour. The ingredients statement must show in proper order the batter ingredients (water, flour, etc.), or included with the breading formula. The amount of batter used is included in the 30% maximum breading permitted.

BEANS (Baked and Oven Baked): The term "baked" is applicable only to beans which have been cooked in open containers at atmospheric pressure for a sufficient time to give them a distinctive flavor. Any designation of labels such as "oven-baked" should be factual.

BEAN FLOUR: Must be declared as bean flour in the ingredients statement and not as flour.

BEANS WITH: See Regulations 319.309 and 319.310.

Bacon in Sauce - At least 12% smoked bacon.
Frankfurters in Sauce - At least 20% franks.
Ham in Sauce - At least 12% ham.
Meatballs in Sauce - At least 20% meatballs.
Meat in Sauce - At least 12% meat.

BEANS, GREEN (SEASONED OR FLAVORED WITH BACON):
More than 2% bacon.

BEANS WITH BARBECUED MEATS AND SAUCE PRODUCTS:
Product consisting of a combination of beans and barbecued meats and sauce must not contain less than 8.4% meat in total formula. The barbecued meat must comply with Regulations 319.312.

BEEF A LA DEUTSCH: A product made with beef, vegetables and sauce. Must show true product name such as "Gravy with Vegetables and Beef" or "Beef and Gravy with Vegetables." The standard would depend on the word order of true product name.

BEEF A LA KING: At least 20% cooked beef.

BEEF A LA MODE: At least 50% beef. Sliced beef (marinated in wine, cognac, vegetable stock) with carrots, onions, and other ingredients covered with wine sauce.

BEEF ALMONDINE WITH VEGETABLES: At least 18% cooked meat on the ready-to-serve basis. Product must contain almonds.

BEEFALO: The term, "Beefalo" cannot substitute for beef in labeling. It can be featured as a further labeling term such as "beef from beefalo". Such usage will require that the establishment demonstrate an effective control system to the area supervisor to insure the term is used only with eligible products. The terms, "calf" and "veal", apply to meat from young "beefalo" animals on the same basis as they are used with meat from other young bovines.

BEEF BACON: A cured and smoked product is sliced to simulate regular bacon. It is prepared from beef plates and offered with a variety of coined names including "Breakfast Beef," "Beef Bacon," etc. The common or usual name is "Cured and Smoked Beef Plate" and should be shown contiguous to the coined name.

***BEEF BILE:** Acceptable as an edible meat by-product.

BEEF BLOOD: Permitted in meat food products such as "Blood Sausage" and "Blood and Tongue Pudding." Regs 317.8(b)(31).

BEEF BLOOD GLAZE: A coating of beef blood is permitted on cured products (such as ham, hamette, etc.) if the product name is prominently qualified to reflect the coating. Nitrite is not permitted in the glaze.

BEEF BRISKET (CANNED): Minimum of 5.5% brine concentration.

BEEF BURGUNDY OR BOURGUIGNONNE: At least 50% beef. Product contains beef cubes, mushrooms, onions, and red wine or burgundy gravy. Other vegetables may include carrots, shallots, tomato paste, and potatoes. Other acceptable names include "Beuf A La Bourguignonne," "Beef Burgundy Style," "Beef Burgundy," and "Burgundy Beef."

BEEF BURGUNDY WITH NOODLES: At least 50% beef in the beef burgundy. Total product should not contain more than 50% cooked noodles.

BEEF CHEEK MEAT AND BEEF HEADMEAT (USE AND LABELING AS AN INGREDIENT IN MEAT FOOD PRODUCTS): The following guidelines apply to the use and labeling of beef cheek meat and beef head meat:

1. "Beef Cheek Meat" refers to beef cheeks from which the glandular material has been removed.

2. "Beef Head Meat" refers to muscle tissue remaining on the beef skull after removal of the skin, cheeks, tongue, and lips. The meat normally attached to an considered as part of "tongue trimmings" when detached from the tongue trimmings may also be included as "Beef Head Meat" although it can be labeled as "beef."

3. When "beef cheek meat" and/or "beef head meat" is included in boneless beef their presence must be specifically declared. Examples include "Boneless Beef - Contains Beef Cheek Meat and Beef Head Meat," "Boneless Beef Head Meat." "Boneless Beef - Ingredients" Beef, Beef Head Meat, Beef Cheek Meat," or "Boneless Beef - 20 percent Beef Head Meat, 15 percent Beef Cheek Meat."

4. Beef cheek meat and/or beef head meat may be used in unlimited quantities and identified as "beef" in meat food products unless restricted by regulatory standards for specific products as indicated in 9 CFR 319.15, 319.81, 319.100, 319.300, 319.301., and 319.303. Policy Memo #98, dated June 10, 1986. See "Cheek Meat".

BEEF CONCENTRATE AND SALT: Broth derived from cooking fresh beef containing 3 to 4 percent solids is centrifuged and evaporated to approximately 60% solids under vacuum. The water fraction is salted to a level of 25.5% of the water weight. (100 lbs. concentrated stock at 60% will have 10.2 lbs. of salt added, making a total weight of 110.2 lbs.) No need for refrigeration.

BEEF CONSOMME: The standard requires beef as an ingredient and a minimum protein content of at least 3% in the finished product. There is no objection to the use of "beef stock" or "beef broth" (or mixture of both) to comprise the beef ingredient. Additional optional ingredients are gelatin, beef extract, tomato puree, hydrolyzed plant protein and seasoning.

BEEF, --- COOKED, (Rare, Medium, Well Done): There is no basis for determining particular temperature attainments that will produce products generally considered as properly identified by these terms. Therefore, if they appear on labels in relation to meats, they should be shown in conjunction with possessive terms to clearly indicate that it is a labeling declaration about "done-ness" that is associated with the producer or distributor. ("Our Rare Beef" or "Jones Packing Company's Medium Cooked Beef.") See 9 CFR 318.17.

BEEF (Dried or Air Dried): Product name is "Air Dried Beef" or "Dried Beef." MPR 2.04:1. It is usually cured by rub and/or stitch pump followed by cover pickle for 4 to 8 weeks with several overhauls, then placed in smokehouse or drying chambers for 3 to 10 days.

BEEF AND DUMPLINGS WITH GRAVY: At least 25% meat and not more than 25% water blanchd dry dumplings.

BEEF AND GRAVY: At least 50% cooked beef. "Gravy and Beef" not less than 35% cooked beef.

BEEF GRAVY MIX: At least 15% dried beef

***BEEF GREAVES:** Must have a true product name, such as, "Cooked Beef Tissue Solids." This product is usually high temperature rendered beef fat. However, in the case of partially defatted beef fatty tissue, the product can not be rendered above 120 degrees F.

BEEF (Dried or Air Dried): Product name is "Air Dried Beef" or "Dried Beef." MPR 2.04:1. It is usually cured by rub and/or stitch pump followed by cover pickle for 4 to 8 weeks with several overhauls, then placed in smokehouse or drying chambers for 3 to 10 days.

BEEF AND DUMPLINGS WITH GRAVY: At least 25% meat and not more than 25% water blanched dry dumplings.

BEEF AND GRAVY: At least 50% cooked beef. "Gravy and Beef" not less than 35% cooked beef.

BEEF GRAVY MIX: At least 15% dried beef

BEEF ORIENTAL: At least 12% meat and oriental style vegetables and sauce. The label must show true product name such as "Beef Oriental with Vegetables."

BEEF ROAST (Beef Fat Added): A beef roast wrapped with a layer of fat is labeled "Beef Roast, Beef Fat Added" or "Beef Chuck Roast, Beef Fat Added" or similar names. If the fat is placed over bones or tends to cover bones, the words "Bone-in" must be shown with the product name.

BEEF ROULADE: At least 50% cooked meat. Usually thin strip of flank meat wrapped around vegetables and cooked.

BEEF SAUCE WITH BEEF AND MUSHROOMS: At least 25% beef and, 7% mushrooms.

BEEF SLICES A-LA-PIZZAIOLA: At least 50% beef on a cooked basis. Label must show true product name as "Beef in Pizza Sauce."

BEEF STROGANOFF: A dish with a creamy sauce prepared with beef cut into narrow strips or cubes and sauteed. Product labeled "Beef Stroganoff" should be prepared with a formula which includes at least 45% beef or 30% cooked.

1. Must contain at least 10% sour cream, or
2. 7.5% sour cream, and 5% wine, or
3. 9.5% whole milk, 2% sour cream and 2½% wine.

BEEF STROGANOFF WITH NOODLES: Meat and sauce portion must meet the standard for Beef Stroganoff. Total product shall contain no more than 50% cooked noodles.

BEEF SUET: Hard fat from kidneys and loin, mainly used for tallow. May be labeled as "Beef Fat" or "Beef Suet."

BEEF SUKIYAKI: At least 30% meat based on total product. Consists of thinly sliced beef and various vegetables cooked in a flavored beef stock. This is not a stew as the vegetables and components are mixed during the cooking process. Vegetables used with this food are celery, bean sprouts, leeks, onions, mushrooms, chinese cabbage, carrots, spinach, water chestnuts, bamboo shoots and bean curds.

BEEF TONGUES (Cured and Canned): This component consists of the thoroughly trimmed, short cut tongue.

BEEF TRIPE STEW: There are two versions of this product. One is of Mexican origin and merchandised in association with the term "Menudo." Corn is a prominent ingredient in its formula. The standard for an item of this nature requires that it contain not less than 40% tripe computed on a raw basis in relation to total ingredients. The second product is popular in Puerto Rico. It is referred to as "Mondungo." The product is made with 25% raw beef tripe. The remainder consists principally of potatoes, a squash with a pumpkin-like appearance and flavor and a native vegetable called "Tanier".

When the vegetables are not distinguishable this second product can be labeled as "Dominican Style Mondungo".

BEEF WELLINGTON: Is made with beef tenderloin that is roasted very rare. It is then spread with a liver pate, covered with pastry and baked in a hot oven until pastry is brown. At least 50% cooked meat and no more than 30% pastry.

BEERWURST, BIERWURST: A cooked smoked sausage. Same requirements as beef salami, with the exception that pork may be used.

BEET POWDER, BEETS, OR BEET JUICE: When added to sauces should be listed in ingredients statement by its common or usual name. Beets, or products of, are not an approved ingredient in sausage or uncooked meat products.

BEEVETT: Approved for use to identify meat of large calves approaching one year of age, labeled as "Beevett Beef."

BERLINER: A cooked smoked sausage usually made from coarsely cut cured pork in large casings. When beef is used it shall not exceed 50 percent of the meat block. Pork stomachs or beef tripe not permitted. Policy Memo #48 dated May 18, 1982.

BERLINER BLOOD SAUSAGE: A cooked sausage. Variety of blood sausage containing diced bacon instead of ham fat, snouts and lips. After cooking it is dried and smoked. See "Blood Sausage."

BHA AND BHT: Butylated Hydroxyanisole (BHA) and Butylated Hydroxytoluene (BHT) may be shown on labels as BHA and BHT. See "Antioxidants."

BIALY: A Jewish roll or bread. Approval granted for "Pizza on a Bialy."

BIER SCHINKEN: The literal translation is "Beer Ham." However, if product is made of all pork it may be labeled "Bier Schinken".

BITTERS: Acceptable for flavoring.

BLINTZES (Jewish): A filled delicate pancake resembling the crepe of France. The standard for crepes is applied to this product.

BLOCKWURST: A semi-dry type sausage. The maximum MPR is 3.7:1.

BLOOD: See Regulations 318.6(b)(7) and 317.8(b)(31).

BLOOD PUDDING: Non-specific product made with livestock blood. Product name must be followed by an ingredients statement.

BLOOD SAUSAGE: A cooked sausage formulated with blood and some meat. Usually contains pork skins, and/or pork jowls. May also contain sweet pickled ham fat, snouts and lips. If it does not contain meat it must be labeled as "Blood Pudding".

BLOOD AND TONGUE SAUSAGE: Same as blood sausage excepted cured and cooked pork or beef tongues are used.

BOHEMIAN PEESKY: Made of salt-cured pork trimmings, seasoned with garlic, pepper and salt. Label must show true product name such as "Seasoned Salt Cured Pork."

BOINGGHETTI: True product name is "Spaghetti with Chicken Sauce." At least 6% cooked chicken meat to comply with "Noodles with Poultry" standard.

BOLO: Contains beef and pork, water, nonfat dry milk and flavoring. The term "Bolo" is acceptable if shown in conjunction with statement "Meat Food Product" and followed by an ingredients statement. The term "Nonfat Dry Milk Added" should follow "A Meat Food Product."

BOLOGNA: (Cooked Smoked Sausage) Regs 319.180.

1. **Standard Bologna** - Large size 4 to 5 inches in diameter for slicing.

2. **Ring Bologna** - About 2" in diameter in a casing horseshoe shaped or tied in a ring.

3. **Ham Bologna** - May have large chunks of ham mixed in with the standard bologna emulsion. At least 50% ham required. Can also be labeled "Ham Bologna" if made with all ham emulsion.

BOLOGNESE: A ragout meat sauce. A Bolognese product must show true product name such as "Potato Dumplings with Bolognese Meat Sauce."

BONE-IN MEAT FOOD PRODUCTS: Label must declare "Bone-In."

BONUS OFFER - MONEY SAVINGS CLAIM: Claims suggesting or stating that a product or a line of products are being sold at a price that is less than the customary or ordinary price for that product or similar products may be used under the following conditions:

The company initiating the claims must be capable, upon request, of verifying that the cost of the product to the retailer has been reduced sufficiently to enable the retailer to pass the price reduction on to the consumer. This may entail the keeping, maintaining, or securing of invoices and other records through all levels of commerce. Policy Memo #3 dated June 10, 1980.

BOUDIN(FR): A light meat sausage or pudding usually made with chicken and veal or chicken and pork. Should be labeled "Boudin Sausage" (if it meets the sausage standard) or "Boudin Pudding."

BOUILLON CUBES, POULTRY: May be produced on a voluntary basis. See Regs 381.15(c).

BRATWURST: A fresh, uncured, uncooked, unsmoked sausage that may not contain more than 3% water at time of

formulation. As a sausage, it may not contain eggs, milk, vegetables or cheese. It may contain extenders up to 3½%. May contain antioxidants. Bratwurst containing mixtures of **pork and beef** in hog casing or smaller casings need not have trichinae treatment.

BRATWURST, COOKED: An uncured, unsmoked, finely comminuted sausage, permitted to contain 10% water based on the finished product. Chicken has been approved in cooked bratwurst, when identified in the product name. Antioxidants are not permitted.

BRATWURST, CURED: Products that meet the requirement for bratwurst but also contain cures can be labeled as "Cured Bratwurst."

BRATWURST, Poultry: Same requirements as for "Bratwurst." There is no limitation on beef fat, when properly identified in product name.

BRAUNSCHWEIGER-LIVER SAUSAGE: The following labeling options may be used:

Braunschweiger - A liver sausage (or Liverwurst)
Braunschweiger - (Liver Sausage (or Liverwurst))

The second alternative must contain the parentheses. Regs 319.182.

BREAD: No ingredients statement required.

BREAD STUFFING: If product contains over 3% meat, it must be processed under inspection. Product name should be "Bread Stuffing with Meat," or "Bread Stuffing with Pork," etc.

BREEDING MIXTURES (With Paprika): Paprika may be added to breeding mixtures for the purpose of enhancing or influencing the color. However, the statement "Breeding Colored with Paprika" need not be shown when paprika is listed in its correct position in the ingredient statement.

BREAKFASTS (Containing Meat): At least 15% cooked meat or meat food product based on the total net weight of breakfast.

BREAKFAST LINKS: A fresh sausage made with pork.

BREAKFAST LINK SAUSAGE: Regular fresh sausage which does not have to be made with pork.

BROCHETTE: Meat broiled on a skewer. Must have qualifying statement under product name, such as "Beef Cubes on a Skewer."

BROCIOLA (Braciola or Brasiola): A rolled and tied product formulated from pork, cheese, salt, flavoring and parsley. May also be made from beef. Species identified in product name.

BROILED: Permitted labeling when product has been subject to direct heat. Has no standard regarding the degree of doneness.

BROMELIN: A proteolytic enzyme used to soften tissues. Solutions consisting of water, salt, monosodium glutamate and bromelin applied or injected into cuts of beef shall not result in a gain of more than 3% above the weight of the untreated product. Treated items require a qualifying statement such as "Tenderized in a Solution of Water and Bromelin" to indicate use of the enzyme. See Regulations 317.8(b)(25) and 381.120.

BROTH, BEEF OR PORK: No distinction has been made between "broth" and "stock." They may be used interchangeably as the resulting liquid from simmering meat and/or bones in water with seasonings. Both products have an MPR of 135:1 or a 67:1 MPR for concentrate.

BROTWURST: A cured and cooked sausage that can be smoked.

BROWN AND SERVE SAUSAGE: The standard is based on one of the three options listed.

1. Moisture Protein Ratio (MPR) no more than 3.7:1, fat limited to 35% and 10% added water at formulation.

2. No more than 10% added water at formulation and a yield of no greater than 80%.

3. No more than 8.8% added water at formulation and a yield no greater than 85%.

4. Must meet fresh sausage standard before cooking. The label must show true product name such as "Brown and Serve Pork Sausage".

BROWN AND SERVE SAUSAGE: (Canned) A cooked sausage; usually without cure, and not more than 8% water. The weight

of the sausage at canning shall not exceed weight of fresh uncured meat ingredients plus weight of curing and seasoning ingredients.

BROWN SUGAR: Must be declared in ingredients statement as "Brown Sugar."

BRUNSWICK STEW: At least 25% meat (fresh basis) of at least two kinds of meat one of which may be poultry. Must contain corn as one of the vegetables.
See "Poultry Brunswick Stew."

BUFFALO MEAT: See "Game Meat."

BUNG: Large intestine used as a casing.

BURGER: Meat or poultry products labeled with the term "burger" must conform to the standard for hamburger (319.15(b)) and poultry burgers (381.160).

BURGOO: A thick or filling soup or stew made from a combination of meats and vegetables. If it is labeled "Burgoo soup", the meat soup standard is applicable; if labeled "Burgoo Stew" apply the stew standard. Product must contain more than one kind of meat or poultry.

BURGUNDY SAUCE WITH BEEF AND NOODLES: At least 25% cooked beef in product. Up to 20% cooked noodles. Enough wine to characterize the sauce.

BURRITOS: At least 15% meat or 10% cooked poultry meat. A Mexican style sandwich with a "flour tortilla". Filling may consist of meat, potatoes, beans, green chilis, etc., water and condimental substances. Ingredients statement should be shown in conjunction with the product name "Burritos" on the label if the major components are not shown in the name.

BURRITOS WITH SAUCE OR GRAVY: At least 50% burritos.

BUTIFARRA-SAUSAGE: An uncured sausage. Labeling that features the term "Butifarra" would require an additional product name:

Pork Sausage - for those products that meet the fresh pork sausage standard.

Fresh Sausage - For those products that include by-product but do not meet the standard for pork sausage.

Sausage - For those products that are incubated or fermented.

The term Puerto Rican Style would be applicable if manufactured in Puerto Rico. Other label applications will be considered on an individual basis. Policy Memo #2, dated May 30, 1980.

BUTT: Must be used in conjunction with primal part name.

BUTTCOLA: Used as a coin name only - must be accompanied by true product name such as "Boneless Cooked Pork Shoulder Butt."

BUTTERMILK (Dried): Dried buttermilk derived from sweet cream is acceptable as an ingredient in meat food products. Not permitted in sausage.



CACCIATORE, CACCIATORA: An Italian dry-sausage, meaning hunter or sportsman. Product name should be shown as "Caciatore Sausage."

CADDIES: Caddies or cards used to display fully labeled product shall not bear an inspection legend. May contain a picture of the product on carton which could have the legend on it.

CAJUN: Refers to product made in Louisiana. If made in other areas would be labeled as "Cajun Brand, Made in _____."

CALA, CALLE, CALLIE: Coin names for the lower portion of pork shoulder. Must be qualified as "Pork Shoulder Product."

CALABRESE: A salami originating in Southern Italy. Usually made entirely of pork seasoned with hot peppers.

CALCIUM CASEINATE: Acceptable in non-specific products.

CALCIUM PROPIONATE: Up to 0.32% permitted in crust. Used to retard mold growth, alone or in combination. Amount based on weight of flour used. When calcium propionate is present as an ingredient in crust, breading, stuffing, etc., its presence must be shown contiguous to the product as "Calcium Propionate Added to Retard Spoilage of Crust."

CALF LIVERS, HEARTS: Large calf livers and hearts may be designated as "beef livers" and "beef hearts".

CALZONE, CALZONI: Turnover like product made with dough stuffed with meat, cheese and seasonings and baked. Must contain 25% meat or 14% poultry meat. The label must show a true product name, such as "Sausage and Cheese Filling in Dough."

CANADIAN STYLE BACON (Made in USA): Product which is identified as "Canadian Style Bacon" is made from a trimmed boneless pork loin. On the shoulder end, the cross section of the longissimus dorsi muscle shall be equal to or larger than the combined cross sectional areas of the splenius and semi-spinalis capitis muscles. The ham end shall be removed anterior to the ilium. The exposed faces shall be approximately perpendicular with the skin surface. The dorsal and ventral side on each end of the "Canadian Style Bacon" shall not be more than 1.0 inch different in length. The belly is removed adjacent to the longissimus dorsi muscle. All bones and cartilage shall be removed. The tenderloin and the flesh overlying the blade bone are excluded. The surface fat (and false lean when necessary) shall be trimmed to 0.3 inches thick at any point. The fat on the ventral and dorsal sides is neatly beveled to meet the lean.

The term "Canadian Style Bacon", when featured on the label as a product name on part of a product name (i.e., as a description, etc.), may stand alone without an additional qualifier indicating the true geographical origin of the product. Policy memo #50B, dated December 19, 1985.

"Chunked and Formed" and "Water Added" products are permitted provided proper labeling is applied.

***CANADIAN STYLE BACON MADE WITH/FROM PORK SIRLOIN HIP:** This Policy Memo does not replace Policy Memo 050B. Rather, it establishes new identity standards for Canadian Style Bacon products (1) made exclusively from the sirloin hip portion of a pork loin, or (2) which include the sirloin hip portion of a pork loin in addition to the portion of the pork loin that has traditionally been used to prepare Canadian Style Bacon (see Policy Memo 050B).

The sirloin is obtained by removing a 5 to 7-inch section of the pork loin immediately in front of the hip or pelvic bone. The sirloin hip is obtained by removing the half of the sirloin which comprises the posterior end of the pork loin. The tenderloin is not included and surface fat shall be trimmed to 0.3 inches in thickness. The sirloin hip portion of the pork loin is shown in the enclosed illustrations. The area to the right of illustration 4, after the perpendicular line, represents the sirloin hip.

The labeling for these Canadian Style Bacon products must bear a qualifying statement, adjacent to the product name, clarifying that pork sirloin hips are included or that the product is made entirely from pork sirloin hips, e.g., "Canadian Style Bacon--Includes Pork Sirloin Hips" or

"Canadian Style Bacon--Made from Pork Sirloin Hips." The qualifier should be printed such that the smallest letter in the qualifier is not less than one-third the size of the largest letter used for the product name, and be of equal prominence to the product name. Chunked (or chopped) and formed varieties, and substances controlled by the protein fat free (PFF) regulation for cured pork products (9 CFR 319.104) shall be labeled in accordance with applicable guidelines Policy Memo #116, dated July 11, 1988.

Use of this type of product in a secondary product, e.g., a pizza, requires complete identification only in the ingredients statement; the product name of the secondary product need only refer to Canadian Style Bacon, e.g., Canadian Style Bacon Pizza.

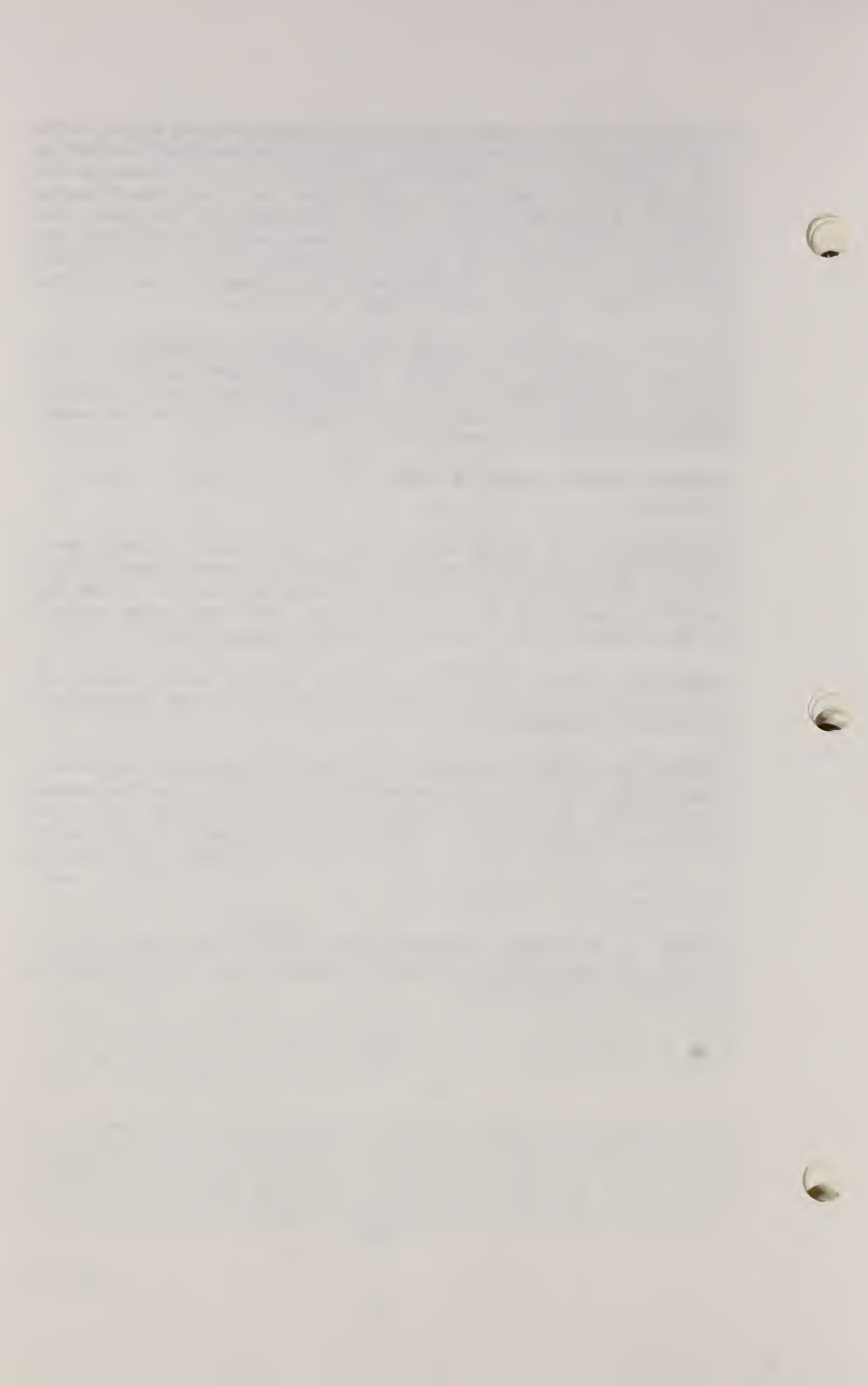
CANNED CHOPPED BEEF OR PORK: Not more than 3% water in formula.

CANNELLONI: At least 10% meat or 7% cooked poultry meat. Cannelloni is an Italian term which has been used with a product having the same characteristics as "Ravioli" with the exception that it is in a tubular form. The label must show a true product name such as "Beef Cannelloni."

CANTONESE STYLE POULTRY: Sautéed in soy sauce which, by rapid cooking at a high temperature, gives the product a brownish character.

CAPACOLLO, COOKED (Capicola, Capocollo, Capicola, Capicollo, Cappelicola): Boneless Pork shoulder butts which are cured and then cooked. The curing process may be dry curing, immersion curing, or pump curing. The cured product is coated with spices and paprika before cooking. This product shall always be labeled with the "Cooked" as part of the product name. Water added is permitted.

CAPON: A surgically unsexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.



CAPPELLETI WITH MEAT IN SAUCE: At least 12% meat (similar to macaroni product).

***CARAMEL COLORING:** Caramel coloring is considered as an artificial color. Therefore, its use where permitted, requires that the name of the product be qualified to indicate its presence, e.g., cooked roast beef-caramel coloring added. This requirement does not apply to gravies, sauces, and similar products where the use of such coloring is customary. Caramel coloring may be used on the surface of raw products, e.g., beef patties, if the name is appropriately qualified. However, caramel coloring may not be added directly to the formulation of a raw product where the caramel coloring becomes an integral part of the total product. Seasoning mixes containing small quantities of caramel coloring may be used in such products if the caramel coloring does not impart color to the finished product.

CARAWAYWURST: See "Kuemmelwurst."

CARBONAGE: At least 50% meat. May be beef, pork or mutton carbonade. Usually made with cheaper cuts of meat. Containing beer or wine, slowly cooked, either braised or stewed. Label must show true product name such as "Beef Carbonade."

CARRIERS: Dextrose and/or sugar is commonly used as a carrier for spice extracts and also resins of spices. The carrier must be declared in the statement of ingredients except in those cases where a sweetening agent is used separately and the use of the mixture will result in the quantity of carrier being .75% or less of the total formulation. In the event a determination cannot be made from the information provided with the label, do not assume that the quantity of a carrier is .75% or less. Require declaration. Salt when used as a carrier will always be declared regardless of amount used.

CASING, ARTIFICIAL: Frankfurters packaged in retail containers with the artificial casing left-on must bear a prominent statement such as "Remove casing before eating" contiguous to the product name on the label.

CASING (COLLAGEN): Collagen casings are prepared from beef hides specially processed and formed into casings. For classification purposes, they are edible casings but are not considered natural casings.

CASSEROLE: At least 25% meat or 18% cooked meat.

CASSOULET (FR): At least 25% meat. A complex stew consisting of dried white beans and a combination of pork, lamb, game and sausages. The ingredients are cooked, then put into a casse-role, usually covered with crumbs and baked. Label must show true product name such as "Beans, Pork, Lamb and Sausage in Sauce."

CATSUP: When permitted in meat food products, shall be listed in ingredients statement either as catsup or tomato catsup. See Food and Drug Regs 155.194. Not permitted in sausage or ground (chopped) beef patties. When used in fresh meat patties, product name must reflect the use, e.g., "Beef Patties with Catsup." Policy Memo 87 applies.

CAUL FAT: An acceptable name. Lacy beef fat from the abdominal cavity. May show as beef suet or beef fat.

CELERY: (Canned or diced) Show as cooked celery in ingredients statement.

CENTER CUT PORK CHOPS: An acceptable name for chops cut from center cut pork loin.

***CENTER CUT PORK LOIN, BONE-IN:** This term refers to the pork loin with the blade and the sirloin portions removed by straight cuts made approximately perpendicular to the split surface of the backbone and the length of the loin. The sirloin is removed anterior to the hip bone cartilage, exposing the gluteus medius. The blade portion shall be removed to leave no more than 11 ribs present.

***CENTER CUT PORK LOIN, BONELESS:** This term refers to the center cut pork loin from which the tenderloin, all bones and cartilages have been removed. On the blade end, the longissimus dorsi (LD) shall be approximately equal to or larger than the spinalis dorsi, and the rhomboideus shall not be present. The sirloin is removed anterior to the hip bone cartilage, exposing the gluteus medius.

CENTER SLICE: When the term "Center Slice" is used on labels for slices of ham from smoked and cooked, smoked, or water cooked hams, product must be sliced from an area of original ham positioned about 1" on each side of a center cut.

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CEREAL EXTENDERS: Meal or flour derived from cereal grains may be listed on labels as cereals. Flour not classed as cereal products, such as bean flour, soy flour and potato flour, shall be declared by their specific name.

CERTIFIED PORK: Pork that has been treated for trichinae by one of the approved methods. See Regulations 318.10 for trichinae treatment requirements.

CERVELAT: (Cured and cooked sausage) Often a semi-dry or dry summer sausage. Hog stomachs and beef tripe permitted. No MPR requirement. Extenders are permitted.

CHA SHU BOW: A steamed bun with a dry roasted pork filling requiring 15% cooked pork. Must show true product name such as "Steamed Bun with a Pork and Cabbage Filling."

CHAROL, CHAROIL: A natural smoke flavoring.

CHEEK MEAT, BEEF: See Policy Memo 064 dated February 2, 1984. Refers to beef cheeks from which the glandular material has been removed. When included in boneless beef, its presence must be specifically declared by species in either the product name as a qualifier (e.g., contains beef cheek meat) or in the ingredients statement. Natural proportions considered to be 2 percent.

CHEDDAR CHEESE W/BACON BITS: Not amenable to the Federal Meat Inspection Act.

CHEESE:

(1) When "cheese" is declared in the ingredients statement of a fabricated product, cheddar cheese must be used.

(2) The term "Cheese" may be shown in the name of a fabricated product such as "Ham and Cheese Loaf" provided the common name(s) of the cheese(s) used is (are) declared in the ingredients statement. Imitation and substitute cheeses are not considered cheese.

(3) When a cheese product and a meat food or poultry product are packaged together, the product name shown on the label must show the name of each. For example, if slices of ham and slices of a cheese product are packaged together, the product name should include ham and the name of the cheese product, (e.g., "Ham & Pasteurized Processed American Cheese") or the "Pasteurized Processed American Cheese" could be parenthetically qualified contiguous to product name, (e.g., "Ham & Cheese (Pasteurized Processed American Cheese)"). The name "Ham and Cheese" would be acceptable if the cheese product were Cheddar Cheese.

CHEESE, PASTEURIZED PROCESSED: An acceptable name for pas-teurized processed cheddar cheese. Other types of processed cheese would have to be listed such as "Pasteurized Processed Swiss Cheese."

CHEESE (PASTEURIZED PROCESSED CHEESE FOOD OR SPREAD): Has a standard of identity but is not considered a cheese, but a cheese food product. Therefore, cannot be used in meat food products where cheese is an expected ingredient such as "Cheese Furters" or "Veal Cordon Bleu." Acceptable in non-specific loaves, etc.

CHEESEFURTER: A meat food product consisting of a mixture of meat and cheese resembling a sausage; may be designated "Cheesefurter." The formula shall contain sufficient cheese to characterize the product. See Regulations 319.181.

CHEESEWURST - CHEDDARWURST: Such names are not considered common or usual names or descriptive names and must be accompanied by a true descriptive name, e.g., "Smoked Sausage w/Cheese".

CHEESE PRODUCTS CONTAINING MEAT: Must have over 50% meat to be amenable.

CHEESE SAUCE: A sauce containing a characterizing cheese ingredient. All ingredients of the sauce should show in parentheses following "Cheese Sauce."

CHEESE SMOKIES: A cooked smoked sausage. Same cheese requirements as "Cheesefurter."

CHEESE, SWISS, GRUYERE: The term "Gruyere" pertains to a cheese that closely resembles "Swiss Cheese" both in its appearance and on the basis of analysis. FDA advises that this cheese is a suitable substitute for "Swiss Cheese" and would give the same character to a finished food product such as "Cordon Bleu." Gruyere has smaller holes than Swiss Cheese.

CHEVON: Goat meat used for food.

CHICHARRONES: An acceptable fanciful name and must also bear the name "Fried Pork Skins."

CHICKEN, ALOHA: "Aloha Chicken" is acceptable as a coin name followed by a true product name such as, "Chicken and Sauce with Rice". The standard for the product is 22% cooked poultry meat.

CHICKEN AND NOODLES AU GRATIN: At least 18% cooked chicken meat.

CHICKEN CORDON BLEU: Not less than

1. 60% chicken breast meat (sliced).
2. 5% ham or Canadian Style Bacon.
3. Cheese (either Swiss, Gruyere, Mozzarella or Pasteurized Processed Swiss).
4. Not more than 30% batter and breading (if used).

CHICKEN ENCHILADAS: At least 15% raw or 10.5% cooked chicken meat.

CHICKEN ENCHILADA SUIZA: Must be shown with a true product name such as, "Chicken Enchilado with Cream Sauce". The product consists of chicken enchiladas with a cream sauce. The sauce used must be made with sour cream, heavy cream or whipping cream in an amount sufficient to characterize the sauce.

CHICKEN ENCHILADAS WITH SAUCE: At least 12% raw or 8.4% cooked chicken meat in total product.

CHICKEN FRIED: "Deep Fat" fried product that is breaded.

CHICKEN PAPRIKA: Hungarian dish. Sauce must contain either sour or sweet cream and enough paprika to give a pink color. At least 35% chicken.

CHICKEN - POLYNESIAN STYLE: Must contain at least 20% fresh meat or 16% cooked meat and at least 16% fruit. Peppers may substitute for no more than one-third of the fruit requirement. Tomatoes are not to be considered as part of the fruit requirement. The fruit must include pineapple, mandarin orange, avocado, guava, or peaches which are typical of the pacific islands.

CHILI: Regs. 319.300

1. "Brick chili" or "Condensed chili" requires 80% meat and cereal is limited to 16%.

2. Chili with reconstitution directions should meet the chili standard when reconstituted.

3. When beef heart meat, cheek meat or head meat is used in excess of 25% of the meat block it must be reflected in the product name, e.g. "Chile with beef and beef heart meat".

4. When beef appears in the product name, it is necessary that the formula involved with the item include beef as the only meat. Beef chili may not contain beef fat or other beef by-products.

5. "Chili Gravy with Meat" requires at least 40% fresh meat and no more than 8% cereals.

6. Cured meats are not an expected ingredient in chili; when used they must be shown as part of product name.

CHILI WITH BEANS: Regs. 319.301

1. "Brick chili with Beans" or "Condensed chili with Beans" requires 50% meat and cereal is limited to 16%.

2. Chili with beans with reconstitution directions should meet the chili with beans standard when reconstituted.

3. When beef heart meat, cheek meat or head meat is used in excess of 25% of the meat block it must be reflected in the product name, e.g. "Chili with beef and beef heart meat with beans".

4. When beef appears in the product name, it is necessary that the formula involved with the item include beef as the only meat. Beef Chili with Beans may not contain beef fat or other by-products.

5. Cured meats are not an expected ingredient in chili with beans; when used they must be shown as part of product name.

6. Chili-Ground Beans in: "Chili with Beans" formulae usually contain beans up to 22% or 25% of the product. About one-fourth or up to 5% of these beans may be incorporated in the product as ground beans, they should be listed in the ingredients statement as ground beans.

CHILI COLORADO: The requirements of 319.300 must be met and the chili peppers used must be exclusively of the red variety. If a prepared chili powder is used it must be prepared exclusively from red chili peppers. The word "Colorado" is used for red more than "Rojo" in Mexico: the term "Rojo" is used more in Spain, Puerto Rico and Cuba. Policy Memo #13, dated September 12, 1980.

CHILI-MAC: At least 16% fresh meat. Requires true product name, such as "Bean, Macaroni and Beef in Sauce."

CHILI PEPPERS - CHILIERS: Also see "Chili Relleno." May be listed in the ingredients statement as red pepper, cayenne pepper or spice.

CHILI PIE: Product labeled such as "Chili Pie with Chili, Onions, Corn Chips, and Cheese" must have at least 40% fresh meat computed in regard to the chili component of the total product.

CHILI PUPS: Requires true product name such as, "Chili Con Carne and Ground Beans Product." At least 60% fresh meat in total formulation. Emulsion stuffed in casing and smoked.

CHILI RELLENO: At least 12% fresh meat. Sometimes called "Chili Pepper Relleno." Relleno means stuffed.

CHILI SAUCE WITH MEAT: For Hamburger, Hot Dogs, etc: Must contain at least 6% meat.

CHILI SPAGHETTI: Must contain at least 16% fresh meat. Requires true product name, such as, "Beans and Spaghetti with Beef in Tomato Sauce."

CHILI VERDE: The requirements of 319.300 must be met and the chili peppers used must be exclusively of the green chili or verde chili pepper varieties. If a prepared chili powder is used, it must have been prepared exclusively from green chili or verde chili peppers. "Chili Verde With Beans" shall comply with 319.301 and the above requirements for "Chili Verde." Policy Memo #13, dated September 12, 1980.

CHIMECHANGA: A Mexican specialty from the State of Sonora. Like burritos they are made by wrapping a flour tortilla around a filling, but unlike the Burrito they are fried until brown and crisp.

CHINESE SAUSAGE: Contains grain alcohol and soy sauce.

CHINESE STYLE BEEF: Contains grain alcohol and soy sauce.

CHINESE PEPPER STEAK: At least 30% cooked beef. A Chinese main dish usually served with rice. Beef steak is cut into thin strips, browned in fat or oil and added to a soy-flavored sauce. Vegetables are also added to the sauce. Green pepper strips are always used and other vegetables may be included.

CHIPPED BEEF: Beef that is dried, chipped, or sliced and maybe smoked. MPR 2.04:1 required. It may be chunked,

ground, chopped, and formed. If so, must be qualified e.g., "Chipped Beef, Chunked and Formed." Acceptable fill:

1. 2 oz. in a 4 fluid oz. glass or
2. 2½ oz. in a 5 fluid oz. glass or
3. 5 oz. in a 9-5/8 fluid oz. glass.

CHIPPED HAM: An acceptable name for wafer thin sliced ham.

CHITTERLINGS: Approved label must be accompanied with a reference to the species of food animal from which the product is secured. Hog bungs may be labeled "Pork Chitterlings." The purge under normal conditions should not exceed 20% of the net weight of frozen chitterlings. See Regulations 317.8(b)(30).

CHOICE (U.S. Choice or USDA Choice): Used to identify product grade. See Manual 16.8.

CHOICE GRADE, FANCY GRADE POULTRY: "Choice" or "Fancy" may not be used in conjunction with "Grade" on poultry labels. These terms and others like "Prime" and "Top Quality" on poultry labels indicate only that product is equal to US Grade A. See Manual 16.8(b).

CHOPETTE: A product such as "Pork Chopette" must conform to standard and labeling of product described in Reg. 319.15(d).

CHOPPED BEEF (CANNED, CURED): Not more than 3% water permitted in formula.

CHOPPED BEEF, VEAL, PORK, LAMB: Same as ground beef. See Regulations 319.15(a).

CHOPPED BEEF PATTIES: Must meet chopped beef standard in patty form.

CHOPPED HAM: A total of 15% shank meat is permitted. This is 3% above the normal proportion of 12% shank meat found in a whole ham. See Reg. 319.105.

CHOPPED CHICKEN LIVERS: At least 50% cooked chicken livers in total product. Wheat flour and similar ingredients are acceptable.

CHOPPED CHICKEN LIVERS COMBINED WITH OTHER COMPONENTS: At least 30% cooked livers (e.g., "Chopped Chicken Livers with Eggs and Onions").

CHOPPED, PRESSED, COOKED, SMOKED, SLICED: Products such as beef, chicken, and turkey may be formulated with unlimited water. However, the finished product must be returned to green weight. See Green Weight. Processing procedures declared for label approval must show yield.

CHOP SUEY (VEGETABLES WITH MEAT): At least 12% fresh meat. Also see "Poultry Chop Suey." See Regulations 319.311.

CHOP SUEY, AMERICAN: At least 25% fresh meat in total formulation. A stew-like dish prepared with beef, pork or veal. Vegetables include onion and celery. Macaroni, noodles or rice are usually incorporated in product although recipes suggest serving chop suey over one of these.

CHORIZO: An acceptable name for cooked, dry or semi-dry cured pork sausage. Sausage standard applicable. Seasoned with Spanish pimento and red pepper. "Partially defatted pork fatty tissue" is acceptable in Chorizo.

CHORIZO, FRESH: Fresh chorizos (uncured, uncooked) shall not contain more than 3 percent added water in accordance with section 319.140. These products may contain vinegar under section 318.7(c)(1). The vinegar used must have a strength of no less than 4 grams of acetic acid per 100 cubic centimeters (20°C). Policy Memo #34, dated October 1, 1981.

CHORIZO IN LARD: At least 55% chorizo.

CHORIZO IN LARD, CANNED: Canned chorizos not thermally processed but packed hot, usually in lard, have a standard for the chorizos of a moisture protein ratio of 1.8:1 and a pH of not more than 5.5. An alternative standard is a water activity (Aw) of 0.92.

CHORON SAUCE (FR): A bearnaise sauce containing tomato puree or paste served with grilled meat or poultry.

CHOURICO: Portugese for sausage. Acceptable name.

CHOW MEIN WITH MEAT: At least 12% fresh meat.

CHUB: An acceptable name to denote a short, usually plump meat food product, unsliced in casing. See "Bologna."

CHULENT: At least 25% fresh meat. A meal-in-one dish of Jewish Cuisine made in various ways. The name can stand without qualification. Alternate acceptable spelling is cholent.

CHUB: An acceptable name to denote a short, usually plump meat food product, unsliced in casing. See "Bologna."

CHULENT: At least 25% fresh meat. A meal-in-one dish of Jewish Cuisine made in various ways. The name can stand without qualification. Alternate acceptable spelling is cholent.

CITRIC ACID: Citric acid and salts of citric acid, when used alone or in combination with other chemical preservatives such as BHA and BHT in fresh meat products, have a dual function. It is used to help retain the fresh meat color and to prolong shelf life without preventing deterioration or spoilage. Also, to increase the activity of BHA and BHT. As such, where its use is permitted, it must be declared by its common name and the purpose for which it is used "to help protect flavor." See Regs. 318.7(c)(4).

CLAIM: Statements such as "The Emblem of Excellence" are considered as a claim that may be confusing or misleading to the purchaser and is not considered acceptable for labeling purposes.

CLUB STEAK OR DELMONICO: These terms are restricted to meat from the anterior portion of the beef short loin extending from the T-bone area up to and including the 13th rib.

COARSE GROUND MEAT TRIMMINGS: Coarse ground trimming are authorized to be shipped from an establishment without regard to the 30% fat limitation if a specific fat content were declared, such as: "Coarse Ground Beef Trimmings-40% fat beef". If the labeling terminology were "Coarse Ground Beef" or "Ground Beef", the 30% fat limitation shall apply.

COATED WITH: Meat and meat food products that have a coating of spices, etc., shall be labeled to show the coating with the product name, such as "Coated With Spices" or "Rubbed With _____."

COHINITA PIBIL: Product originating in Mexico. Consists of pork filling wrapped in banana leaves and baked. The leaves are removed prior to serving. Requires true product name such as "Pork Filling wrapped in Banana Leaves."

COCKTAIL FRANKFURTERS: A small frankfurter normally about 2" long and $\frac{1}{2}$ " in diameter. See Regulations 319.180.

COIN NAMES: Words such as "Daintee," "Cola," "Picnic," etc., have been approved for labels provided product contains the true product name ("Pork Shoulder"). See Regulations 317.2(e).

COLD SMOKE: Product that is smoked without the use of heat.

COLOR ADDED: Where approved colors are permitted to be added to product's surface and the coloring changes the natural color of the product, the product name shall be qualified as "Color Added" or "Artificial Color Added" as the case may be. See Regulations 317.2(j)(5).

COLORLED CASING: Colored casings on meat and poultry products which do not transfer color to the product, but which change and give a false impression of the true color of the products, must be labeled to indicate the presence of the casings. Acceptable terminology includes "Casing Colored" or "Artificially Colored." These phrases must appear contiguous to the product name.

Casings which are the same color as the product or are not misleading or deceptive, e.g., a white opaque casing on a summer sausage, do not have to be so labeled. Also products consisting of whole muscle bundles, e.g., hams, pork butts, etc., packaged in colored wrappings where a cut surface is not visible through the casing are exempt from this labeling. Policy memo #95, dated February 27, 1986.

COMITROL PROCESSED MEAT PRODUCTS: See 319.15(d). The use of the term "sliced" is no longer acceptable on labeling to describe meat, which has been processed through an Urschel Comitrol. Terms which are acceptable to be used to describe such an operation are flaked, chopped, shredded or ground. Mechanical operations such as the use of a hydroflaker or a hydroslicer to break-up frozen blocks of meat which are then processed through a Comitrol shall not appear as part of the product name.

However, if the processor would like to demonstrate that the product is sliced after being processed through the Comitrol, we will require the submission of samples before a determination can be made.

***COMMINUTED STEAK PRODUCT:** Shall be labeled to show the processing procedure contiguous to the product name, such as "Beef Sirloin Steak, Chopped and Shaped."

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COMPLETELY COOKED: This term has been approved for use on labels identifying ham commodities reaching an internal temperature of 158-162° F. during processing. This heat results in a product that is relatively dry, quite pliable with the tissues separating readily and the fat is rendered to a marked extent.

COMPOSITE INGREDIENTS STATEMENT: Processors who find it necessary to use as an ingredient a multi-ingredient product, e.g., pepperoni from various sources, each having similar but different formulations, may identify all the ingredients that may be present from all the various formulations (i.e., a composite ingredients statement). However, the ingredients identified as those that may be present can only be those ingredients that are minor in nature and can not include ingredients such as the meat component that have a bearing on the overall characteristics or value of the product. The minor ingredients must be identified using one of the following examples of acceptable formats:

1. . . . pepperoni (pork, beef, water, salt, spices, sodium nitrite. May also contain lactic acid starter culture, sugar, and sodium ascorbate).

2. bacon bits (cured with water, salt, dextrose and/or sugar, sodium nitrite).

3. . . . pepperoni [pork, beef, water, sweeteners (contains one or more of the following: sugar, dextrose, fructose, corn syrup), salt, spices, sodium nitrite].

The application for label approval must identify all the ingredients of each type of component that is used so the accuracy of the composite ingredients statement can be determined. All labeling for meat and poultry products must either comply with this type of format or, alternatively, accurately list all ingredients used in the product formulation within six months of the date of this memo. Policy Memo #72, dated May 18, 1984.

CONEY OR CONEY ISLAND: Generally recognized as pertaining to a frankfurter in a bun with meat sauce, may be on labeling as part of a coined name for hot dog chili sauce with meat, e.g., Coney Sauce, Coney Island Sauce not considered a geographic term. Coined names must be accompanied by the true product name, in this case, Hot Dog Chili Sauce with Meat.

CONTINUOUS PROCESS LARD: Acceptable name for lard, rendered by a low temperature process separating the oil from the fatty tissue by means of heat and centrifugal force. Submittals for approval must describe method of preparation.

COOKED BEEF, EQUIVALENCY: In lieu of fresh beef. Manual 18.30-Table 18.8 and 19.2c. A 70% yield figure is used if no yield information is provided.

COOKED CORNED BEEF PRODUCTS WITH ADDED SUBSTANCES (9 CFR 319.100):

Cooked corned beef products and cooked cured pork products not covered by the PFF regulation, whose weights after cooking exceed the weight of the fresh uncured beef or pork, may be prepared if the products are descriptively labeled to indicate the presence and the amount of the additional substances. Examples of product names that are acceptable include "Cooked Corned Beef and _____% Water" or "Cooked Cured Pork and Water Product _____% of Weight is Added Ingredients" (The ingredients of the added solution may be incorporated into the product name, e.g., "Cooked Cured Pork and Water Product _____% of Weight is Added Water, Salt, Sodium Phosphates, and Sodium Nitrite.") The actual percentage is determined by subtracting the weight of the fresh beef or pork from the weight of the finished product.

These product must be produced under a Partial Quality Control program approved by the Processed Products Inspection Division. Policy memo #84, dated May 17, 1985.

COPPA: PORK SHOULDER BUTTS, UNCOOKED, DRY CURED:
See Regulations 318.10(c)(3)(iii).

CORNERED BEEF, GRAY: Gray cornered beef is not a cured product but one that contains water, salt, sugar, flavorings, etc. It should be labeled as "Gray Cornered Beef," "Gray Cornered Beef Rounds," etc. The label must show an ingredient statement rather than a curing statement as shown on other cornered beef labels.

CORNERED BEEF, WAFER THIN SLICED (Chopped, Pressed and Cooked): It is permissible for this product to be ground prior to the application of the curing ingredients, then pressed and cooked.

CORNERED BEEF AND CABBAGE: At least 25% cooked cornered beef.

CORNERED BEEF HASH: When canned cornered beef is used as an ingredient of cornered beef hash, it should be identified in the ingredient statement as cooked cornered beef. NFDM or cereal are not permitted. Reg. 319.303.

CORNERED BEEF LOAF: Must meet cured meat loaf standard using cornered beef.

CORNERED BEEF PATTIES: Patties made from only cornered beef.

COTEHINO: An acceptable name for a Portugese sausage. The meat block is formulated with pork, pork by-products and/or pork skins and cured. The use of binders with would be reflected in the product name. It is limited to 3% added moisture at time of formulation.

COTTAGE BUTT (Coin Name): Must be qualified as a "pork shoulder product".

COTTO SALAMI: A cooked salami.

COTTONSEED FLOUR, DEGLANDED: Approved for use in meat food products. Acceptable for use in batters, breadding, gravies, sauces, soups, stews, loaves (other than "meat loaf"), and sausages described in Regulations 319.180. Must be labeled in the same manner as other extenders and binders and identified as "Deglanced Cottonseed Flour."

COUNT: The word "approximate" is not acceptable in reference to count. See Manual 18.64(a) through (e).

COUNTRY BRAND: To be followed by "Made in City and State."

COUNTRY STYLE CHICKEN: Cut up chicken in which wishbone is left whole.

COUNTRY STYLE (FARM STYLE) SAUSAGE: HVP, MSG and antioxidants are permitted ingredients. See Regulations 317.8(b)(2). See Manual 19.3.

COUNTRY STYLE PUDDING: There is no recognizable style for this product therefore the name is not acceptable. Reg. 317.8(b)(1).

COUPONS: When enclosed in consumer packages, they shall not contain an expiration date or shall allow purchasers at least six months for redemption from date of first sale. If label states coupon is enclosed in consumer sized package, the label must clearly and conspicuously disclose, in conjunction therewith, the material terms, conditions, and limitations of the coupon.

CRACKER MEAL: May be listed as such in the ingredients statement of meat or poultry food products without sub-listing its ingredients. A manufactured product not considered a cereal, and not permitted in sausage. Permitted in meat loaves and non-specific meat food products.

CRACKLINGS: See "Pork Cracklings."

CREAMED BEEF (Chipped or Dried): At least 18% dried beef.

CREAMED CHEESE WITH CHIPPED BEEF: Consists of cream cheese, chipped beef, cream and chopped onions with the meat component not less than 12% of the total formulation.

CREAMED SAUCE WITH MEAT OR CREAMED MEAT PRODUCTS (Chipped Beef, Cooked Beef, Sausage, Ham, Franks, Meatballs, Etc.): At least 18% meat or meat products (cooked basis). The kind of meat product should be reflected in the product name (e.g. "Creamed Cured Beef, Chopped, Pressed, Cooked").

CREOLE (FR): Applies to many dishes made with tomatoes, spices, and green peppers. At least 25% fresh meat.

CREOLE SAUCE: Must contain green peppers, tomatoes and spices.

CREPES: At least 20% cooked meat when the filling contains no other major characterizing component. At least 10% cooked meat when the filling contains only one other major characterizing component (Cheese and Meat). At least 7%

cooked meat when the filling contains two or more other major characterizing components (Cheese, Ham, Mushrooms). These percentages are based on the total weight of the product.

CREPE FILLING: At least 40% cooked meat or 20% cooked meat if filling has one other characterizing ingredient such as cheese. At least 14% cooked meat when the filling has two other characterizing ingredients such as cheese and mushrooms. This is based on total product.

CREPE GUISEPPE: Product must meet the crepe standard and show a true product name.

CROISSANT: Crescent shaped roll requiring 18% cooked meat. Labeling must show a true product name, such as "Croissant with a ham and cheese sauce filling".

CROQUETTE: At least 35% cooked meat, based on total formulation. Beef, ham etc; must appear as part of product name.

CROUTE (FR): Enclosed in a pastry shell or covered with crust.

CUBE: Meat cut into uniform squares such as "Beef Cubes for Stew."

CUBED: Acceptable on labels of meat products such as steaks or patties that have been cubed in a cubing machine. The word "Cube" is not acceptable.

CURED BEEF: Cured unsmoked beef tongues and cured unsmoked beef, other than corned beef briskets, Shall not contain more than 10% added substance. Corned beef briskets shall not contain more than 20% added substance. Reg. 319 Subpart D, and Policy Memo 84 dated May 17, 1985.

CURED BEEF PATTIES: A cured beef pattie which was ground and then cured. "Corned Beef Seasoned." may qualify "Cured Beef Pattie" in smaller letters.

CURED HAM TRIMMINGS IN DRY SAUSAGE: At level of 5% of total ingredients. Approval on individual plant basis. Need not show "Phosphate" in ingredients statement at this level.

CURED MEAT PRODUCTS - Labeling of Mechanically Reduced: The traditional names of cured meat products, e.g., bacon, may be used even though mechanical reduction, e.g., chopping or chunking, has taken place before the product has acquired the characteristics expected of the product provided the finished

product acquires the characteristics expected. Furthermore, the mechanical reduction must be noted in the product name or in a qualifier to the product name (e.g., chopped bacon or bacon-chopped and formed). Policy Memo #33, dated September 4, 1981.

CURED PORK: Cured pork that is not applicable to PFF (Protein Fat Free) Standards (9 CFR 319.104, and 319.105) is labeled according to policy memo #084.

CURED SMOKED STIX: An acceptable name if followed immediately by an ingredients statement. If product meets the sausage standard it may be identified as "Smoked Sausage".

CURED UNSKINNED PORK FAT: Not acceptable in products listed in 319.180. See Pork Skins.

CUSHION (Ham): That portion of the posterior, rounded, and more fleshy side of the ham.

CURRY POWDER: A mixture of spices and other ingredients including tumeric. Application for approval must indicate contents so that proper label declaration can be determined.

CURRY PRODUCT:

1. **Meat Curry:** (Lamb, Beef, etc.) At least 50% meat.
2. **Poultry Curry:** At least 35% cooked poultry meat.

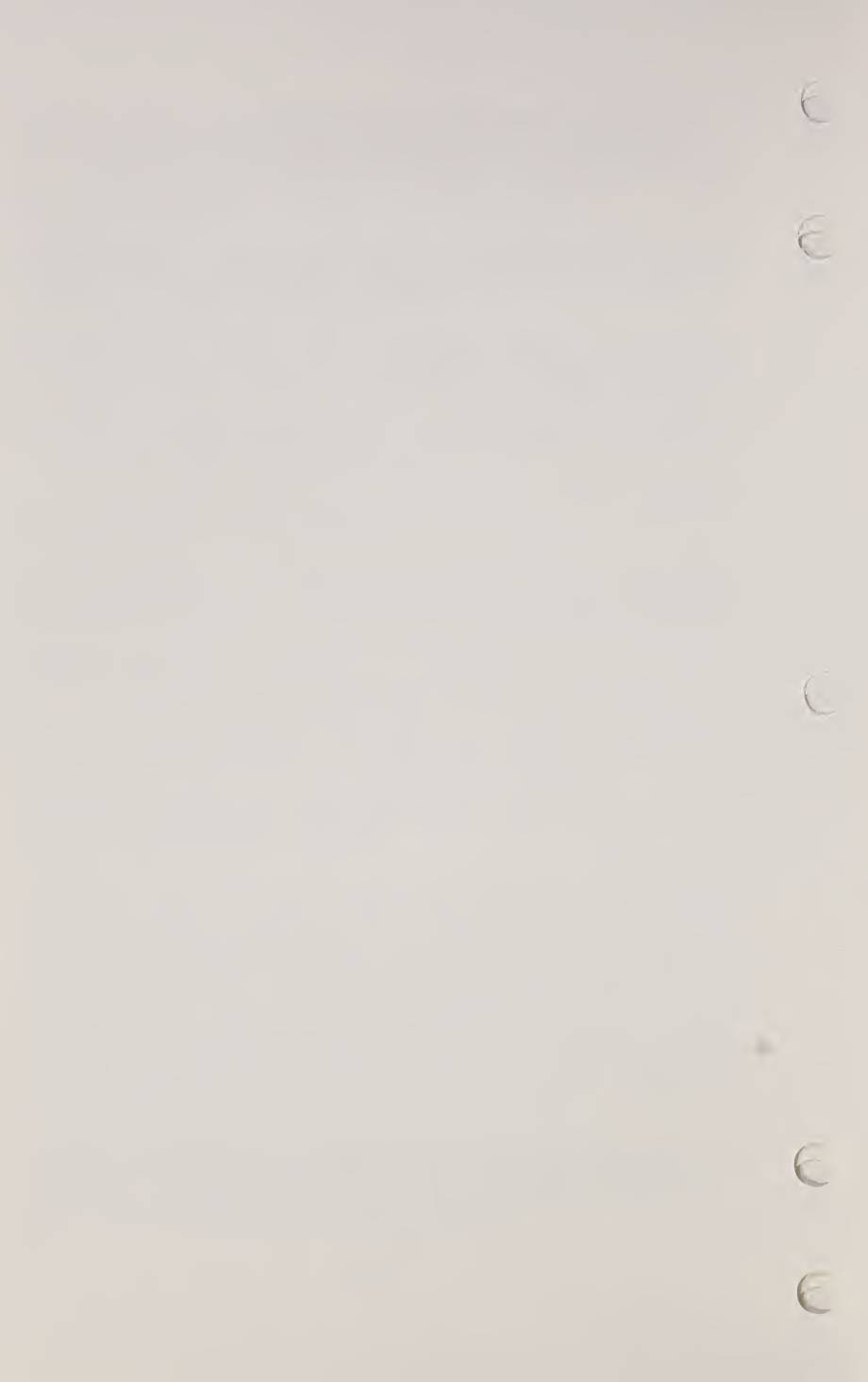
CURRIED SAUCE WITH MEAT (POULTRY) AND RICE

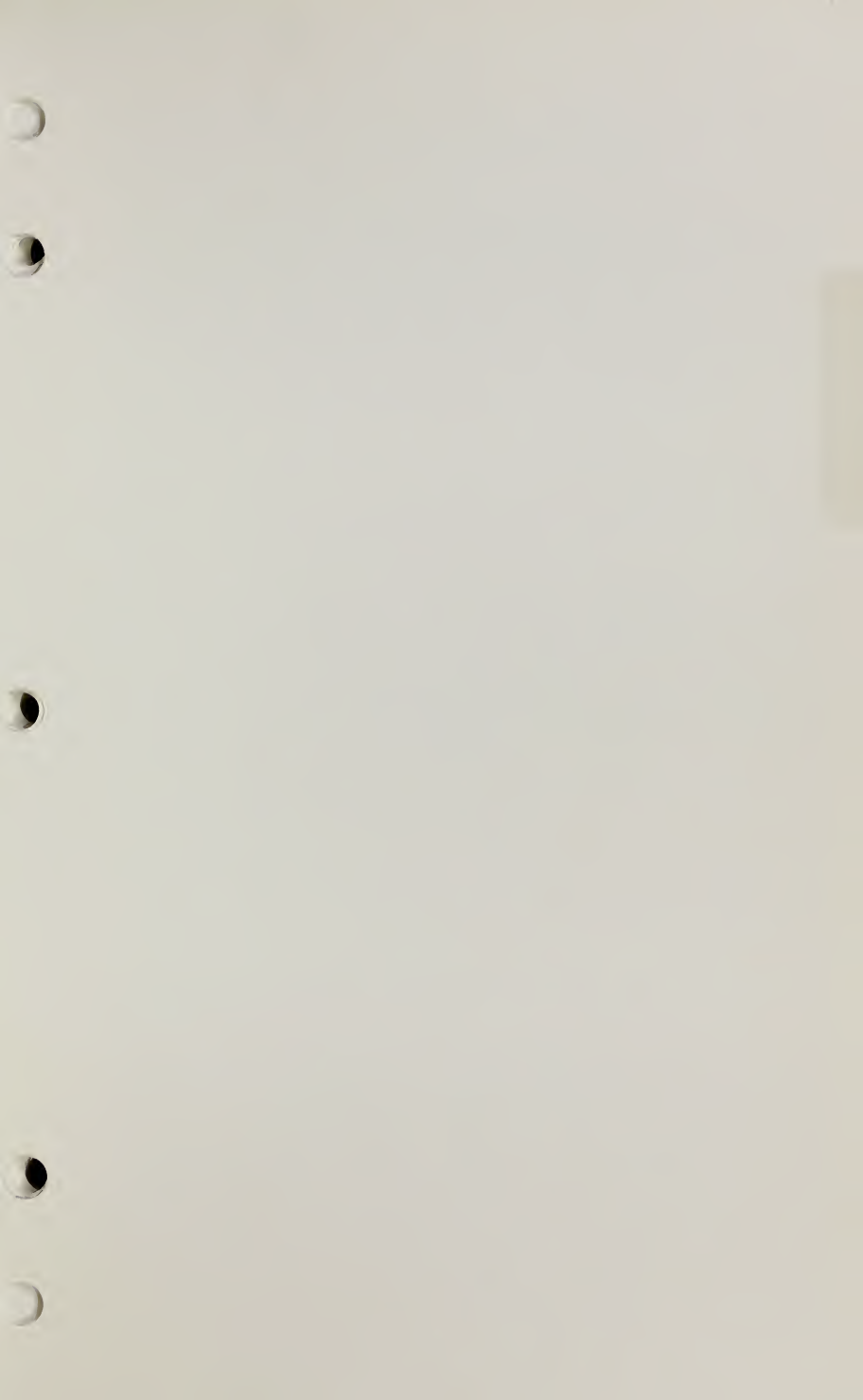
CASSEROLE: At least 35% cooked meat or poultry meat based on the sauce and meat portion only.

CUTLET, PORK: "Pork Cutlet" is used with a product consisting of pork temple meat, inside masseter muscles and the small piece of lean from the tip of pork jaws. These are flattened and knitted together in "cutlet" size products by means of "cubing" or "Frenching" machines or by hand pounding with "cubing hammers." The term "cutlet" relates to thin slices of meat. They can be identified as sliced pork meat product when the designation clearly states the specific part of the carcass from which the meat in the product is derived ("Pork Loin Cutlets"). All of the terms should be conspicuously displayed on labels.

CUTLET, POULTRY: Poultry cutlets may be fabricated as opposed to using whole pieces of poultry meat. However, in such cases the term "cutlet" must be properly and distinctly qualified to describe the product, such as:

"Turkey Cutlet From a Turkey Loaf"
"Chicken Cutlet From Chicken Roll"
"Turkey Cutlet, Chopped and Formed"







DAINTEE, DAISY: Coined names must be qualified by true product name. Such as "Pork Shoulder Butt".

DEER MEAT: See Game Meat.

DEHYDRATED MEAT CALCULATION FACTOR: The fresh meat equivalent based on a given amount of dehydrated meat can be found by multiplying the weight of the dehydrated beef by the factor 2.8. This factor was derived as follows: Assuming canners and cutters grade beef was used, the composition of meat would be approximately 12% fat, 18% protein, 69% water and 1% ash. Then 100 pounds of beef when dehydrated to 5% moisture would be 100 less 64 or 36 pounds dehydrated meat. Thus, 100 divided by 36 equals 2.8.

Assuming that the amount of dehydrated beef equivalent of 100 pounds of fresh beef is that quantity containing 18 pounds of protein, then 18 divided by the percentage of protein found by analysis of dehydrated beef would be the amount of dehydrated beef equivalent to 100 pounds of fresh meat.

DEHYDRATED PRODUCTS WHEN WATER IS ADDED: Three methods are acceptable for listing dehydrated products. Listing of the ingredients (1) As "water, dehydrated potatoes" or "dehydrated potatoes, water", whichever is the proper order, (2) As "reconstituted potatoes," (3) As "rehydrated potatoes." If the reference was to meat instead of potatoes the word beef, pork or whatever was appropriate would be substituted for the word "potatoes."

DEHYDRATED SOUR CREAM: The use of 3.9% dehydrated sour cream is equal to 10% sour cream.

DEHYDRATED VEGETABLES: Dehydrated onions (chips) and dehydrated potatoes used as a component, rather than as a seasoning agent, should be listed as dehydrated onions, and dehydrated potatoes. See Meat and Poultry Manual 17.9(e)(7).

DEHYDRATED VEGETABLES CONTAINING SULFITE: Dehydrated vegetables shall not contain more than 200ppm sulfite.

DELI OR DELICATESSEN STYLE: Although there is not a recognizable Deli Style as such, the terminology has been permitted on labeling for ready-to-eat meat food products that consumers would normally expect to find in a delicatessen.

DELMONICO BEEF STEAK: "Boneless Club Steak." See Club Steak.

DERMA: See "Kisha."

DETACHED SKIN: Not permitted in bologna, frankfurters, -braunschweiger or similar sausages. See Manual 17.13(j)(3) and Regulations 319.180 and 182. See Pork Skins.

DEVILED MEAT FOOD PRODUCT OR POTTED MEAT FOOD PRODUCT: Same requirements as for "Deviled Ham" except product is made from mostly meat byproducts with some meat. The product name, "Deviled Meat Food Product," need not appear all on one line. However, the name must be displayed in a prominent manner and must be featured in the same size, style and color print on the same background. See Regulations 319.761.

DEVILED POULTRY: Is a semiplastic cured poultry food product made from finely comminuted poultry in natural proportions and containing condiments. Deviled poultry may contain poultry fat provided that the total fat content shall not exceed 35% of the finished product and the moisture content shall not exceed that of the fresh unprocessed poultry. When skin is in excess of natural proportions, skin must be included in the product name (e.g. "Deviled "Kind" with (Kind) Skin Added").

DEXTROSE DECLARATION: When dextrose and/or sugar is used as a carrier for a spice or seasoning mixture and does not exceed 3/4 of 1% of the total formula it need not be shown in the ingredients statement. See "Carrier".

DIAPHRAGM: Beef skirt steaks packaged in consumer size must be qualified as diaphragm meat. This is the muscle and connective tissue separating the chest and abdominal cavity.

DIETARY LABEL CLAIMS OR FEATURES: Product labels which, due to the presence of special labeling claims or features, purport a product to be for the reduction or maintenance of body weight or make a claim for a specific caloric content are acceptable. Labels, however, must also bear nutrition information when such claims or features are present. The nutrition information must consist of the caloric, protein, carbohydrate, and fat content of the product.

If additional clarification is needed to facilitate consumer understanding of the claim, statements which describe the nature of the claims or feature may also be required. Policy Memo #39, dated January 18, 1982.

DIGLYCERIDES, MONOGLYCERIDES: Emulsifying agents for rendered fats. Show contiguous to product name as "Mono and diglycerides Added."

DINNER DOG: A coined name - must show true product name such as "A Meat and Soy Protein Concentrate Product".

DINNERS AND SUPPERS, FROZEN: Minimum net weight required is 10 ounces which may include appetizer, bread, and desert; minimum cooked meat or meat food product is 25% or 2.5 oz. whichever is greater; minimum cooked deboned poultry meat is 18% or 2 oz. whichever is greater. Products with a net weight greater than 10 oz. may base the meat requirement for the product exclusive of the appetizer, bread and dessert provided the remaining components weigh not less than 10 oz.

DIPPED IN HOT VEGETABLE OIL, ETC.: Product name to be qualified such as "Browned in Hot Cottonseed Oil" or "Browned by a Flame."

DIPPED IN A SOLUTION OF PAPAIN: When steaks or other meat cuts are dipped in approved proteolytic enzymes, a prominent statement such as "Tenderized in a Solution of Water and Papain" shall show contiguous to the product name. See Regulations 317.8(b)(25), and 381.120.

DIPPED IN POTASSIUM SORBATE OR PROPYLPARABEN: When used as permitted on dry sausages, the statement shall show contiguous to the product name such as "Dipped in a Potassium Sorbate Solution to Retard Mold Growth."

DIPPED STEAKS: Steaks made from a solid piece of meat or chunked and formed may be dipped in a solution of water and flavoring. The result in gain shall not be more than 3% above the weight of the untreated product. A prominent statement, such as "Dipped in a Solution of _____" shall show contiguous to the product name.

DISODIUM INOSINATE & DISODIUM GUANYLATE: These substances must be identified on labels by these specific names.

DIXIE BACON: Must be labeled as "Pork Jowl Dixie Bacon, Cured and Smoked."

DIXIE SQUARE: Same as for "Dixie Bacon."

DOG FOOD: See Regulations 355.29.

DOUGH CONDITIONER: Is a generic or class name. It does not have a standard of identity and therefore if used in the ingredient statement it should be followed immediately by the common or usual name of all ingredients present.

DRAINED WEIGHTS: May not be shown on labels for poultry products.

DRIED EGG WHITE ADDED: See "Wheat Gluten".

DRIED MEAT: M.P.R.: 2.04:1.

DRIED SOUP MIXES (MEAT): Dried Meat soups not amenable. (Poultry) - see Regulations 381.15.

DRY CURED: Product labeled a dry cured shall not be injected with a curing solution or processed by immersion in a curing solution.

DRY SALT CURED: Dry salt cured product may contain a curing solution injected directly into the tissue but not through the circulatory system before it is covered with a dry curing mixture. It may be momentarily moistened to facilitate initial salt penetration but shall not be immersed in a curing solution. See Manual 17.13(f).

DRY ICE - Carbon Dioxide, Solid: Permitted for cooling product. Used in chopping meat to cool products. Since it returns to a gas and dissipates it does not need to be declared on a label.

DRY MILK PRODUCTS: Approved dry milk items include whole dry milk, nonfat dry milk, calcium reduced dried skim milk, dried whey and lactose reduced dried whey. When permitted in meat food products, they shall be declared on the label in the order in which they are added to the product. If nonfat dry milk is reconstituted prior to addition to product, it would be declared on the label as "Reconstituted Skim Milk."

DUAL WEIGHT REQUIREMENT FOR STUFFED POULTRY

LABELS: Consumer size retail packages of poultry products that consist solely of poultry and stuffing such as a "Stuffed Turkey" and "Stuffed Turkey Breast" shall bear weight statements on the label indicating the total net weight of the product and a statement indicating the minimum weight of the poultry in the product.

A poultry product such as a dinner or an entree that contains a stuffed poultry product as one of its components needs only

the total net weight of the product on the label. Policy Memo #18, dated December 12, 1980.

DUCK, SALTED: Product labeled as such should reach an internal temperature of 155°F.

DUMPLINGS WITH BEEF: At least 18% fresh meat in total formulation.

DUTCH BRAND LOAF: Non-specific loaf - must be qualified as "Made in USA".



EASTER NOLA: Salami that is made with pork that is coarsely chopped and mildly seasoned with black pepper and garlic.

EGG BARLEY: Ingredients must be sublisted in ingredient statement.

EGG, DRIED EGG WHITE ADDED: See "Wheat Gluten".

EGG FOO YOUNG WITH MEAT: At least 12% meat.

EGG ROLL WITH MEAT: At least 10% meat.

EGG ROLL WITH POULTRY: At least 2% cooked poultry meat.

EGGS BENEDICT: At least 18% cured smoked ham. A poached egg on a toasted English Muffin, topped with a slice of ham and covered with hollandaise sauce.

EGGS, FRESH: For breakfast type foods with eggs as components, the egg portions may be referred to in the product names and the ingredients statement as "Fresh U.S. Grade A Large." These terms are considered appropriate for several reasons. First, the eggs involved are received in shells and not in dry or frozen form. Secondly, the assigned inspector has the opportunity to determine if they are "Fresh," as the shells will be cracked and the contents removed at the plant during the preparation of the "Breakfast" items.

ELK MEAT: See Game Meat.

EMBLEM: See "Awards."

EMPANADILLAS: 25% fresh meat or poultry (raw basis). Species is part of the product name. These are made of meat and/or chicken and may vary in size from large to hors d'oeuvre size.

EMPANADILLAS CHORIZO: At least 25% fresh Chorizo or 17% dry Chorizo.

ENCHILADA: At least 15% fresh meat. A Mexican type food consisting of a "tortilla" which has been filled with a variety of fillings and then rolled. The fillings may consist of meat, cheese, beans, rice, eggs, fish, etc.

ENCHILADA, (KIND): At least 15% raw poultry meat or 10.5% cooked poultry meat.

ENCHILADA - Sonora Style: Consists of two or more tortillas stacked "pancake style" with filling spread between each tortilla. Cheese may be mixed (but not required) into the tortilla dough prior to frying. "Sonora Style Enchilada" is acceptable provided the phrase refers to "Enchilada" and not to "Dinner."

ENCHILADA WITH BEEF CHILI GRAVY OR ENCHILADA PREPARED WITH MEAT AND SAUCE: At least 50% Enchilada.

ENTREE (Principal Dish or Main Course): Product labeled entree should fall in one of the following categories:

1. All meat or meat food product - 100% meat or meat food product.
2. Meat or meat food product and one vegetable; or meat or meat food product and gravy - 50% cooked meat or meat food product.
3. Meat and vegetable with gravy - 30% cooked meat portion; meat and gravy portion at least 50%, (e.g. "Salisbury Steak with Potatoes and Gravy").
4. Meat or entree portion of dinner - 25% cooked meat or meat food product, (e.g.: Meat Loaf Dinner would require 25% meat loaf.)

ENZYME TRIMMINGS DERIVED FROM ANTEMORTEM INJECTED BEEF (PRO-TEN): Beef trimming from this operation may be used in fresh meat products without label declaration.

ENZYMES - PROTEOLYTIC: A 3% limit permitted pickup on dipped items such as steak and solid pieces of meat. Show such as "Tendered in a Solution of Papain." Trimmings from this method may be used in fresh meat products up to 25% of the formula, provided the finished product is immediately frozen and that distribution is limited to institutional use only. The transmittal form should state the conditions and means of inspectional control. Meat from this method may be used in cooked ground beef products up to 25% of the formula without showing the ingredients of the solution. See Regs 317.8(b)(25), 318.7(a)(1) and 381.120.

ERYTHORBIC ACID: See Curing Agents in Regulations 318.7(c)(4). Erythorbic acid is an acceptable ingredient in canned potatoes.

ESTABLISHMENT NUMBER ON CLIPS: Tipper tie clips bearing the abbreviation for Establishment and Establishment

No. have been approved for usage as closures for polyfilm containers when a phrase such as "Est. No. on a bag clip.", is adjacent to the inspection legend. Such a notice is necessary to identify the producer. See Regulations 381.123 and 317.2(1).

EXPERIMENTAL POULTRY PRODUCTS, LABELING: Poultry products to be used experimentally or distributed as samples may be labeled at official establishments when:

1. Proposed labels are submitted to the Inspector in Charge before release from the plant.
2. Labels carry all mandatory information and are approved by the Inspector-in-Charge.
3. A label copy is forwarded to the Standard, Labeling Division MPI Technical Services, FSIS, Washington, DC 20250.

In addition, they shall carry wording to indicate that the product is experimental and not to be sold. (For Sample Purposes Only). This may replace the ingredients statement as a brief description of the product's manufacture is submitted with the proposed label to the Inspector-in-Charge. If the label is approved, it may be given temporary approval and used for not more than 60 days. An approved label may be removed from a competitor's product and replaced with an approved experimental label under the supervision of the Inspector-in-Charge. Inspector should furnish the Washington office a memorandum describing the relabeling procedures. This procedure is appropriate for small-scale consumer-testing purposes.

EXTENDERS: When permitted in sausage products extenders must be declared contiguous to product name as added in prominent sized letters. See Regs 319.140 and 317.8(b)(16).

EXTRACT OF BEEF: See Reg. 319.720 and 721.



8. THE IIC must retain copies of all approved E/S product labels and application forms for two years from the approval date.

8a. The IIC should examine the file indicated in 8 to assure that the same E/S product had not been produced before, or at least not produced during the past 2 years.

9. Plant management must maintain production and distribution records of E/S products for at least 2 years, and make such records available to the IIC upon request.

10. E/S product labels containing information or statements significantly beyond the mandatory information, e.g., negative, natural or nutritional claims, must receive prior approval from the Standards and Labeling Division (SLD) in Washington, D.C.

If a plant applies to SLD for E/S approval it should indicate if previous approvals had been granted by the IIC. All extensions beyond that granted by the CS must be sent to SLD. IIC approval of E/S product labels does not in any way imply that a final approval of the label or product formulation will be granted for distribution in commerce. Policy Memo #96, dated May 6, 1986.

EXTENDERS: When permitted in sausage products extenders must be declared contiguous to product name as added in prominent sized letters. See Regs. 319.140 and 317.8(b)(16).

***EXTRA AND MORE THAN:** The terms "extra" or "more" [component] than" may be used provided the following guidelines are followed:

(1) There is at least a 10 percent increase in the particular component of interest over the amount that is found in the usual or "regular" formulation.

(2) Information must be provided with the label application that compares the product formulation containing the "extra" amount of the component to the regular formulation of the same product to establish that at least a 10 percent increase in the component has occurred. Therefore, the usual or "regular" component claims at the time of label review so that the necessary comparison of formulations can be made.

(3) In the situation where production of the "regular" product formulation ceases, the "extra" or "more [component] than" product labels would be given a 6 month temporary approval.

(4) A comparison to a similar product on the market may be made to support the "extra" or "more/than" type claim provided suitable market basket data are submitted with the label application that establish the similarity of formulations and show the increased amount of the component over the "usual" amount. Policy Memo #118, dated October 31, 1988.

EXTRACT OF BEEF: See Reg. 319.720 and 721.

FAGGOTS: A combination of beef, veal, and pork cured with salt, nitrates, and sugar. Sheep or hog casings are used and sausage is linked in pairs, each about 6 inches long. Classed as cooked smoked sausage.

FAMILY PAK: Acceptable provided the term does not qualify the net weight statement.

FAMILY STYLE CORNED BEEF BRISKET: See "Corned Beef - Family Style."

FARM SCENES: Permitted if not used in a misleading manner.

FARMER SAUSAGE CERVELAT: Is usually a semi-dry sausage; but may be made in dry form. Usually made of equal parts of pork and beef delicately seasoned without garlic.

FARMER SUMMER SAUSAGE: This is a special type made of beef and pork, salt, spices, nitrite or nitrate, and heavily smoked. It is classed as "Cervelat," and no extenders are permitted. It is dry with an MPR of 1.9:1. The word "Farmer" is considered a generic term, and labels can be approved without any qualifying words such as "Style" or "Brand." Such labels are not required to bear a statement identifying the place of manufacture. Must be trichina treated.

FAT AND LEAN CLAIMS: Terms such as "Lower Fat," "Leaner," "Extra Lean," "Lean," and "Low Fat," may be used on labels of meat and poultry products. Such terms generally imply that a product has significantly less fat than expected in a similar product. A significant reduction is generally considered to be 25 percent. For products that can contain no more than 30 percent fat, a reduction to 25 percent is considered significant.

For most products, the explanation must provide to the purchaser quantitative information about the fat content of the lower fat product and include a comparison of its fat content to (1) the amount of fat permitted by an applicable standard, (2) the amount of fat found in marketbasket survey of comparable products or a leading brand of the product, (3) the amount of fat in a company's regular product, or (4) the amount of fat in a similar product or class of products as found in recent applicable references such as the revised editions of Composition of Foods - Agriculture Handbook No. 8. For example, the explanation for a product labeled "Lean Ground Beef" might be "This product contains 20 percent fat. This represents 33 percent less fat than allowed by the USDA standard for ground beef." Various means of presenting the

necessary comparative information will be reviewed and accepted based on their merits.

For products that are unquestionably low in fat (by design or naturally), the explanation required to accompany such claims need only consist of a disclosure of the fat content of the product. This may be a simple statement of the fat content, e.g., "4 percent fat," or the fat content could be disclosed with other nutrition information. The lean content of the product could also be stated, e.g., "Not less than 95 percent lean." Such products can contain no more than 10 percent fat.

Fanciful names or brand names of frozen entrees and dinners often incorporate these terms to represent the product as useful in the reduction or maintenance of body weight. An example is "Lean Cuisine." In these cases, only nutrition labeling is required (see Policy Memo 039).

Products with claims about lean content, e.g., "leaner," "lean," and "extra lean," etc., will be closely scrutinized to ensure that products with reduced levels of fat have a proportionally higher lean content than the products to which they are compared. Generally, the use of such lean claims is limited to products composed solely of fat and lean material with no added substance such as water or extenders and to products which are controlled with regard to added substances.

At the time of label approval, the fat or lean content of the lower fat product must be substantiated by laboratory analyses. At a minimum, three laboratory analyses should be performed and ideally each analysis should also be from a different lot of product. If the explanatory statement refers to a company's regular product, at least three analyses of the fat content of the regular product must be submitted. With regard to a comparison to marketbasket data or to a leading brand, sufficient data must be submitted to demonstrate that the fat content is representative of the competitor's product(s). If comparisons to a regular product, marketbasket data, or to a leading brand are made, it will be necessary that at least yearly the data are reconfirmed. A partial quality control program for the lower fat product must also be approved by the Processed Products Inspection Division before the label may be used.

Traditionally, the fat content or lean content of whole cuts of meat such as hams and bacon has been indicated through such terms as "lean" and "extra lean" if these terms are stated on the label in the possessive, e.g., "our lean," and a guarantee statement is included on the label. This policy will continue. Processing procedures describing the steps taken to

reduce the product's fat content must accompany the application for label approval. No other declarations or justifications are necessary for these products. Policy Memo #070, dated May 8, 1984.

FAT FREE PERCENT LABEL DECLARATIONS: Percent fat free statements, e.g., "95% Fat Free", are acceptable on product labels if the label also bears a positive declaration of the product's fat content, e.g., "contains 5% fat." This percent fat statement should be contiguous to the percent fat free statement and be displayed in a prominent manner. An approved quality control procedure will also be required for labels which bear percent fat free and accompanying percent fat declarations.

The percent fat free statement and the accompanying statement of the fat content are considered representatives of the fat content of the product only and do not necessarily represent the fat free portion as lean material. Thus, concomitant claims of the lean content, such as "95% Lean", will be closely scrutinized. Policy Memo #46, dated April 8, 1982.

FENUGREEK: Classified as an herb. It is used in some curry powder formulae. Available as "Fenugreek Seed." May be declared as a spice.

FILET MIGNON: Beef tenderloin cut into steaks against the grain and broiled. Sometimes wrapped in certified bacon strips in which case the product name must be qualified such as "bacon wrapped."

FIRST WING PORTION: Humerus with all meat and skin attached of chickens and turkeys may be labeled as follows: (a) Chicken or Turkey Wing Drumettes, (b) Chicken or Turkey Drumettes-From Disjointed Wings.

FLANK STEAK: See "Steak, Flank."

FLANKEN IN THE POT: At least 25% fresh beef. Product is made from beef plates and may contain such components as Matzo Balls, Noodles, and Vegetables."

True product name would be "Flanken in the Pot with Matzo Balls, Noodles and Vegetables."

FLAVORED WITH --: Any product with a standard in Section 319 of the regulations must meet that standard and may not be designated "flavored with." If the product does not meet the standard as it appears in the Policy Book it can be

"Flavored with ____." "Flavored with ____" can be anything from over 3% meat to below the standard for the product.

FLAVORING: See Regulations 317.8(b)(7) and 317.2(f)(1)(i). All vitamins such as thiamine hydrochloride monosodium glutamate, disodium inosinate, disodium guanylate, hydrogenated vegetable oil and other commonly used materials must be listed separately.

Such compounds as diacetyl, hexanal, ethyl alcohol, dimethyl sulfide, diallyl sulfide, furfuryl mercaptan, and others may be declared as artificial flavors or artificial flavorings without naming each.

FLEISCHKAESE: Acceptable name for a cured, cooked sausage in loaf form.

FOIE GRAS PRODUCTS, DUCK LIVER AND/OR GOOSE

LIVER: Goose liver and duck liver foie gras (fat liver) are obtained exclusively from specially-fed and fattened geese and ducks. Products in which foie gras is used are classified into the following three groups based on the minimum duck liver or goose liver foie gras content:

A) FRENCH PRODUCT NAME	ACCEPTABLE ENGLISH PRODUCT NAME
Foie Gras D'Oie Entier	Whole Goose Foie Gras
Foie Gras de Canard Entier	Whole Duck Foie Gras

These are products in which goose liver or duck liver foie gras are the only animal tissues present. They may contain added substances such as seasonings and cures and when truffles are featured in the product name, they are required at a minimum three percent level.

B) FRENCH PRODUCT NAME	ACCEPTABLE ENGLISH PRODUCT NAME
Foie Gras D'Oie	Goose Foie Gras
Foie Gras de Canard	Duck Foie Gras
Bloc de Foie Gras D'Oie	Block of Goose Foie Gras
Bloc de Foie Gras de Canard	Block of Duck Foie Gras
Parfait de Foie Gras D'Oie	Parfait of Goose Foie Gras
Parfait de Foie Gras de Canard	Parfait of Duck Foie Gras

These products are composed of a minimum 85 percent goose liver or duck liver foie gras, although "parfaits" may contain mixtures of goose liver and/or duck liver foie gras. These products may also contain a wrapping or stuffing consisting of the lean or fat of pork, veal, or poultry, pork liver, and/or

FLEISCHKAESE: Acceptable name for a cured, cooked sausage in loaf form.

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These are products in which goose liver or duck liver foie gras are the only animal tissues present. They may contain added substances such as seasonings and cures and when truffles are featured in the product name, they are required at a minimum three percent level.

B) FRENCH PRODUCT NAME	ACCEPTABLE ENGLISH PRODUCT NAME
Foie Gras D'Oie	Goose Foie Gras
Foie Gras de Canard	Duck Foie Gras
Bloc de Foie Gras D'Oie	Block of Goose Foie Gras
Bloc de Foie Gras de Canard	Block of Duck Foie Gras
Parfait de Foie Gras D'Oie	Parfait of Goose Foie Gras
Parfait de Foie Gras de Canard	Parfait of Duck Foie Gras

These products are composed of a minimum 85 percent goose liver or duck liver foie gras, although "parfaits" may contain mixtures of goose liver and/or duck liver foie gras. These products may also contain a wrapping or stuffing consisting of the lean or fat of pork, veal, or poultry, pork liver, and/or aspic jelly. When these ingredients are used, their presence must be indicated in a product name qualifier. Truffles, when featured in the product name, are required at a minimum three percent level.

C) FRENCH PRODUCT NAME	ACCEPTABLE ENGLISH PRODUCT NAME
Pate de Foie D'Oie	Pate of Goose Liver
Pate de Foie de Canard	Pate of Duck Liver
Galantine de Foie D'Oie	Galantine of Goose Liver
Galantine de Foie de Canard	Galantine of Duck Liver
Puree de Foie D'Oie	Puree of Goose Liver
Puree de Foie de Canard	Puree of Duck Liver

These products must contain a minimum of 50 percent duck liver and/or goose liver foie gras and may also contain a wrapping or stuffing of the lean or fat or pork, veal, or poultry, pork liver, aspic jelly, extenders, and/or binders. When these ingredients are used, their presence must be indicated in a product name qualifier. Truffles, when featured in the product name, are required at a minimum one percent level.

In all groups, an English translation of the term "foie gras" is not required, although all other product name terms must be translated into English. The kinds of poultry liver(s) used must be indicated in the product name. Also, other species and/or binders used must be indicated in a product name qualifier immediately following the product name, while the ingredient statement must follow the product name or qualifier as the case may be. Policy memo #76 dated Sept. 21, 1984.

FOREIGN MEAT LABELS: Meat/Poultry products imported into the USA must be identified so they are not represented as being of American origin. Accordingly, they are required to carry labels naming the country of origin. This is done through wording such as "Product of Argentina," shown immediately under product name. See Regulation 327.14(b)(1) and 381, 206.

FOREIGN NAMES: Foreign names for most meat food products are permitted provided wording appears directly preceding or following the foreign name which gives the common or English name of the product.

FRENCH FRIED POTATO AROUND A WEINER: Requirement is no more than 65% potato and not less than 35% weiner.

***"FRESH," "NOT FROZEN" AND SIMILAR TERMS WHEN LABELING POULTRY PRODUCTS:** This policy memo supersedes Policy Memo 022B. The word "fresh" may not be used in conjunction with the product name of:

1. Any cured product, e.g., corned beef, smoked cured turkey, and prosciutto.
2. Any canned, hermetically sealed shelf stable, dried, or chemically preserved product.
3. Any poultry, poultry part, or any edible portion thereof that has been frozen or previously frozen at or below zero degrees Fahrenheit.

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Generally, trademarks, company names, fanciful names, etc., containing the word "fresh" are acceptable, even on products produced in a manner described in 1, 2, and 3 above, provided the term is used in such a manner that it remains clear to the purchaser that the product is not fresh.

Further processed meat and poultry products, such as nuggets, dinners, etc., sold in the refrigerated state, may be labeled as "fresh" even when made from components processed in a manner described in 1, 2, or 3 above. Policy Memo #22C January 11, 1989.

FRESH FROZEN POULTRY: Reg 381.129(b)(3).

FRESH KIELBASA: Acceptable name for "kielbasa" when made without cures. It is a fresh sausage.

FRESH POLISH: Not an acceptable name. Should be labeled "Polish Brand Sausage - Made in USA." It is considered a fresh sausage.

FRESH THURINGER: Not an acceptable name. Should be labeled "Thuringer Brand Sausage Made in USA." It is considered a fresh sausage.

FRIED NOODLES WITH PORK: At least 12% fresh pork in total formulation.

FRIED PRODUCTS: Frying medium need not be shown on the label.

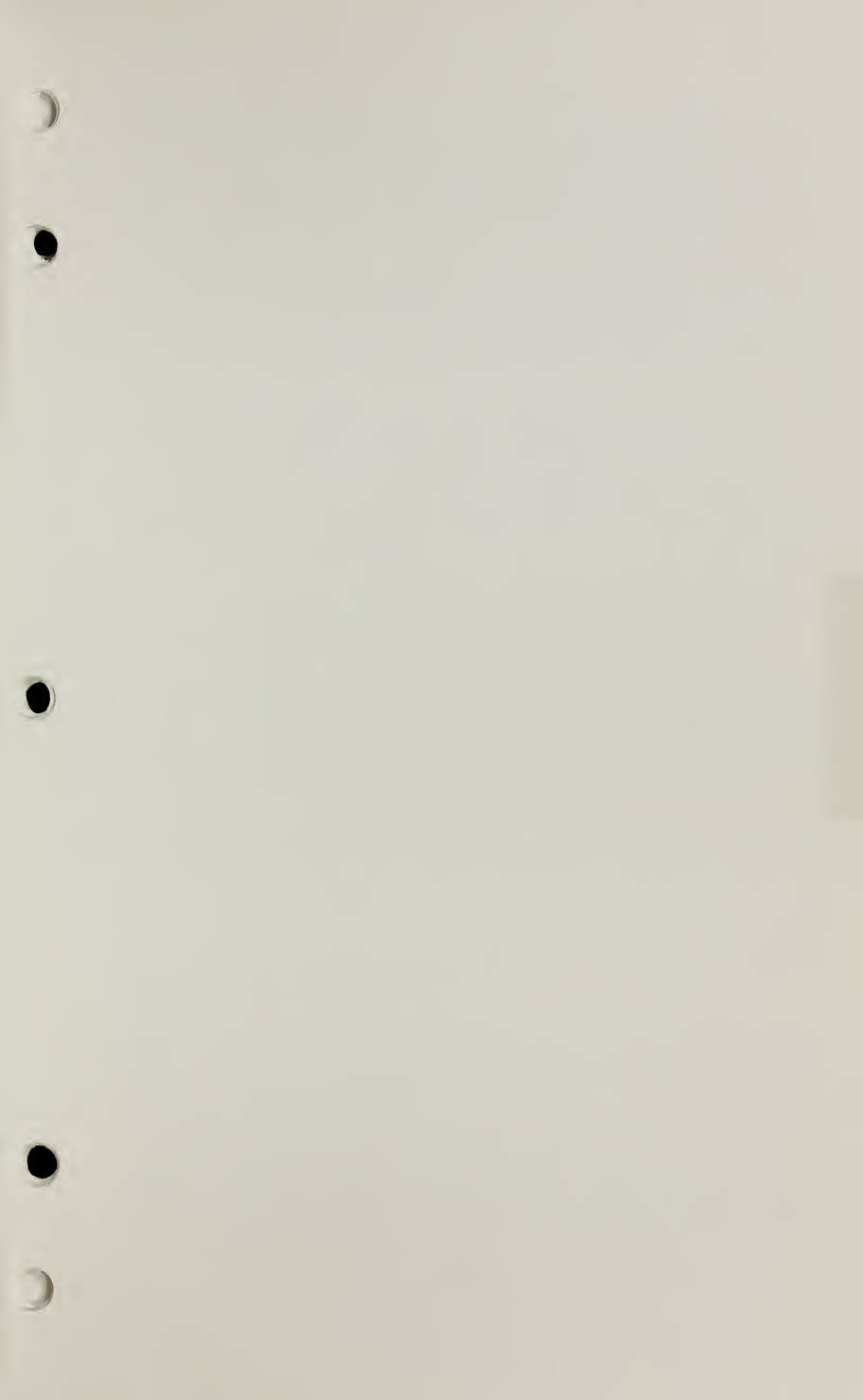
FRIED RICE: The term "Fried Rice" has a long association with a rice commodity in which the rice component is boiled. Accordingly, the term "Fried" in the designation has been considered as acceptable.

FRIED RICE WITH MEAT: At least 10% pork computed on a fresh basis in relation to the total formula.

FRIES: Testicles of animals permitted to be shipped from official establishments, labeled as "Beef Fries", are not permitted to be used as an ingredient in meat food products.

FRITTERS: At least 35% fresh meat in total formulation. Item can contain up to 65% breading if labeled as "fritter." Item can be labeled as "breaded" provided the breading (coating) does not exceed 30%. Textured vegetable protein and soy derivatives can be included when properly labeled. Fritters containing pork should be trichinae treated. Policy Memo 89 dated May 29, 1985.

FRIZZES: An acceptable name. Similar to pepperoni but not smoked. MPR of 1.6:1.





GALANTINE OR GALATINE A molded roll or shape of meat, poultry or game stuffed with forcemeat (finely ground meat or poultry and usually containing binders) and coated with aspic jelly. It is served cold. When wrapped in "pork caul fat" the product name should be qualified with "Wrapped in pork caul fat."

GALICIAN SAUSAGE: Cured beef and pork is seasoned and stuffed into beef rounds. It is then smoked at a high temperature. Cooling is done in a blast of air which produces a wrinkled appearance which is characteristic of Galician sausage.

GAME MEATS: Game meat products containing over 3% raw meat (cattle, sheep, swine, goat, horses or other equine) are subject to inspection. The game meat used in these products must be derived from carcasses slaughtered under the Food Safety and Inspection Service. The following products composed of meat from game animals are not amenable to the Federal Meat Inspection Act:

1. Products made entirely with meat from game animals, or animals other than cattle, sheep, swine, goat or horse, or other equine.
2. Products made with meat from game animals with 3% or less of meat or edible portion from cattle, sheep, swine, goat or up to 30% meat fats provided the only reference to meat or meat byproduct on the labeling is in the statement of ingredients or referred to as "flavored with."
3. Custom prepared products composed of meat from game animals and up to 30% animal fat. Labeling "Not For Sale" applies. See Regulations 303.1(a)(2).

GELATIN: Not permitted in sausages, luncheon meat, meat loaves, etc. Gelatin is an expected ingredient in soups, jellied beef loaf, head cheese, canned whole hams, etc. See Manual 18.19(b)(2).

GELATIN IN POULTRY PRODUCTS: If gelatin or some other binder comprises more than 3% of the formula, the name of the product must be qualified by wording such as "Gelatin Added." See Manual 18.19 (8)(b)(2).

GELBWURST: See "German sausages with milk."

GENOA: Is a dry sausage product with an MPR not in excess of 2.3:1. It is prepared with all pork or with a mixture of pork

and a small amount of beef. The meat is given a coarse grind and enclosed in a natural casing. No smoke is used in its preparation.

GEOGRAPHIC AND RELATED TERMS (REQUIREMENTS FOR THE USE ON PRODUCT LABELS): Any label representation that expresses or implies a particular geographical origin of the product or any ingredient of the product shall not be used except when such representation is:

1. A truthful representation of geographical origin, e.g., "Virginia Ham" for a ham produced in the State of Virginia; or

2. A trademark or trade name which:

a. has been so long and exclusively used by a manufacturer or distributor that it is generally understood by consumers to mean the product of the particular manufacturer or distributor, e.g., "Swiss Chalet"; or

b. is so arbitrary or fanciful that it is generally understood by the consumer not to suggest geographical origin, e.g., "Moon Sausage"; or

3. A part of the name required or allowed by an applicable Federal law, regulation or standard, e.g., "Frankfurter", "Vienna;" or

4. A name whose market significance is generally understood by consumers to connote a particular class, kind, type or style of product or preparation rather than to indicate geographical origin of the product, e.g., "Mexican Style Dinner", "Italian Style Pizza". Such terms must be qualified with the word "style" or "type" unless specifically approved by the Administrator as a generic term, e.g., "Lebanon Bologna," "Genoa Salami", "Milan Salami".

Any geographical representation that does not meet the aforementioned guidelines should be qualified by the word "brand" provided that the word "brand" is not used in such a way as to be false or misleading. A qualifying statement identifying the place where the product was actually made is required in proximity to the brand name, e.g., "Milwaukee Brand Bacon, Made in Chicago, Illinois". The word "Brand" must be in the same size and style of type as the geographical term. If the product has a foreign brand name, it may be identified as having been made in this country, e.g., "Scandinavian Brand Bacon, Made in U.S.A.". Policy Memo #68, dated February 9, 1984.

GERMAN POTATO SALAD: See "Salad-German Potato Salad."

GERMAN POTATO SALAD WITH BACON: At least 14% cooked bacon in total formulation.

GERMAN SAUSAGES WITH MILK: Whole milk is a permitted ingredient in the following meat food products when the ingredients statement is shown immediately under the name of the product; Blutschwarten Magen, Lang Blutwurst, Blutwurst, Gelbwurst, Weisswurst, Zengenwurst Brand-Tongue and Blood Pudding, Speckblutwurst, Kalberwurst (Swiss Liver Sausage). Kalberwurst should be considered on the same basis as Bockwurst (e.g. no limit on water or milk).

GIBLET GRAVY (Kind): Requires 7.25% giblets. Must contain liver, heart and gizzard in equal portions.

GIBLETS: The liver, heart, and gizzard of a poultry carcass. Although often packaged with them, the neck of a bird is not a giblet.

GLUCOSE: Not an acceptable name for sugar.

GLYCERIN: May not be added to any product as such; may be used in proprietary mixes such as dips containing pepsin.

GNOCCHI: Italian term for dumplings made of wheat or potato flour rolled into rope-like strips about three-quarters of an inch thick and cut into pieces three-quarters of an inch long.

GOETTA: An oatmeal product similar to scrapple. Goetta is prepared with a formula containing not less than 50% meat and meat by-products. The cereal component should consist of oats or oat products and just enough water to prevent product from sticking and burning during the preparation process. The term "Old Fashioned" when noted on a label for "Goetta" refers to the shape. The item should be round to be eligible to be declared as "Old Fashioned."

GOTEBORG: A Swedish dry sausage made of coarsely chopped beef and sometimes pork. Mildly seasoned with thyme. It has a somewhat salty flavor and is heavily smoked, usually in long casings and air dried.

GOETTINGER CERVELAT: A dry cervelat with no byproducts or binders.

GOOSE BREAST: Identified as "Uncooked Boneless Smoked Goose Breast" and "Uncooked Smoked Goose Leg." Products

are cold smoked and the 155° F requirement is waived since products are labeled "uncooked."

GOOSE LIVER OR GOOSE LIVER SAUSAGE: At least 30% cooked goose liver. When pistachio nuts are added, product name must be qualified such as "pistachio nuts added."

GORDITAS, MEAT AND POTATO: At least 15% cooked meat based on the weight of the total product.

GOTHAER CERVELAT: Originated in Gotha, Germany. Usually made of very lean pork finely chopped and cured.

GOULASH: At least 25% fresh meat. Unless designated "Hungarian," generally means stew, whether veal, pork, beef, turkey, etc., are used. Product may be just meat and gravy or meat and gravy with vegetables served with, without or combined with rice, potatoes, or noodles.

GOULASH, HUNGARIAN STYLE: Must contain paprika and at least 25% meat. No noodles, potatoes or dumplings.

GRADE MARK FOR POULTRY: Indicates the quality (U.S. Grade A, B, or C). The shield design contains the letters "USDA," the U.S. grade of the product, and if not shown elsewhere, the class of poultry. Any letter grade on a consumer package or individual carcass indicates the product was graded by a licensed grader of the Federal or Federal-State grading service, and may not be applied otherwise. Letter grades on bulk packaging or shipping containers only indicate that the product is equal to that particular U.S. Grade.

GRAVIES: At least 25% meat stock or broth, or 6% fresh meat. Mono and diglycerides allowed in amount of 1% in gravies.

GRAVY AND BEEF: At least 35% cooked beef (beef same size as gravy). 25% cooked beef (beef no larger than one-half size gravy.)

GRAVY AND DRESSING WITH PORK OR GRAVY AND PORK WITH DRESSING: At least 20% pork.

GRAVY AND YANKEE POT ROAST: At least 35% cooked beef, Beef is cooked with or without vegetables.

GRAVY AND SWISS STEAK: At least 35% cooked meat.

GRAVY AND TURKEY SALISBURY STEAK: Not more than 65% gravy and at least 35% turkey salisbury steak.

GREEK SAUSAGE: Contains orange peel.

GREEN WEIGHT: Weight of the raw article prior to or the addition of added substances and cooking.

GROUND BEEF: No added fat unless listed as "Beef Fat Added." Maximum total fat 30%. Cheek meat is permitted up to 25%. Must be declared in the ingredients statement. Over 25% show as "Ground Beef and Beef Cheek Meat" all the same size.

Beef of skeletal origin, or from the diaphragm or esophagus (weasand) may be used in the preparation of chopped beef, ground beef or hamburger. Heart meat and tongue meat as organ meats are not acceptable ingredients in chopped beef, ground beef or hamburger. See Policy Memo #27, dated June 15, 1981.

GROUND BEEF-Hamburger and Soy Products: Combinations of ground beef or hamburger and soy products may be descriptively labeled, e.g., "Hamburger and Textured Vegetable Protein Product" or "Ground Beef and Isolated Soy Protein Product" if the combination product is not nutritionally inferior to hamburger and ground beef. If the combination products are nutritionally inferior, they are to be labeled as Imitation Ground Beef (or Hamburger) or Beef Patty or Beef Patty Mix in accordance with Section 317.2(j)(1) and Section 319.15(c) respectively.

Processors are encouraged to include on the labels of combination products that are descriptively labeled and not nutritionally inferior, a nutritional comparison of hamburger or ground beef and the combination products. However, nutritional labeling is not required. The nutritional comparison, when provided, should include information on the meat protein, soy protein, fat, carbohydrate, calorie, and moisture content. See Policy Memo #16A dated March 27, 1981.

GROUND BEEF PATTIES: Must meet Ground Beef standard.

GROUND BEEF AND PORK: Must be treated for possible live trichinae. Mixtures of fresh ground pork and beef should not be distributed from official establishments unless the pork is trichinae treated. See Regulations 318.10.

GROUND BEEF - Seasoned: Ground Beef or chopped beef may contain seasoning substance such as salt, sweetening agents, flavorings, spices, MSG, HVP, etc., provided in condimental proportions. Paprika or other such substances which might influence the coloration of the product are not included in the acceptable seasoning category.

GROUND MEAT: No water, cereal, soy derivatives or other extenders permitted.

GROUND (Species): Must comply with Regs 319.15(A)

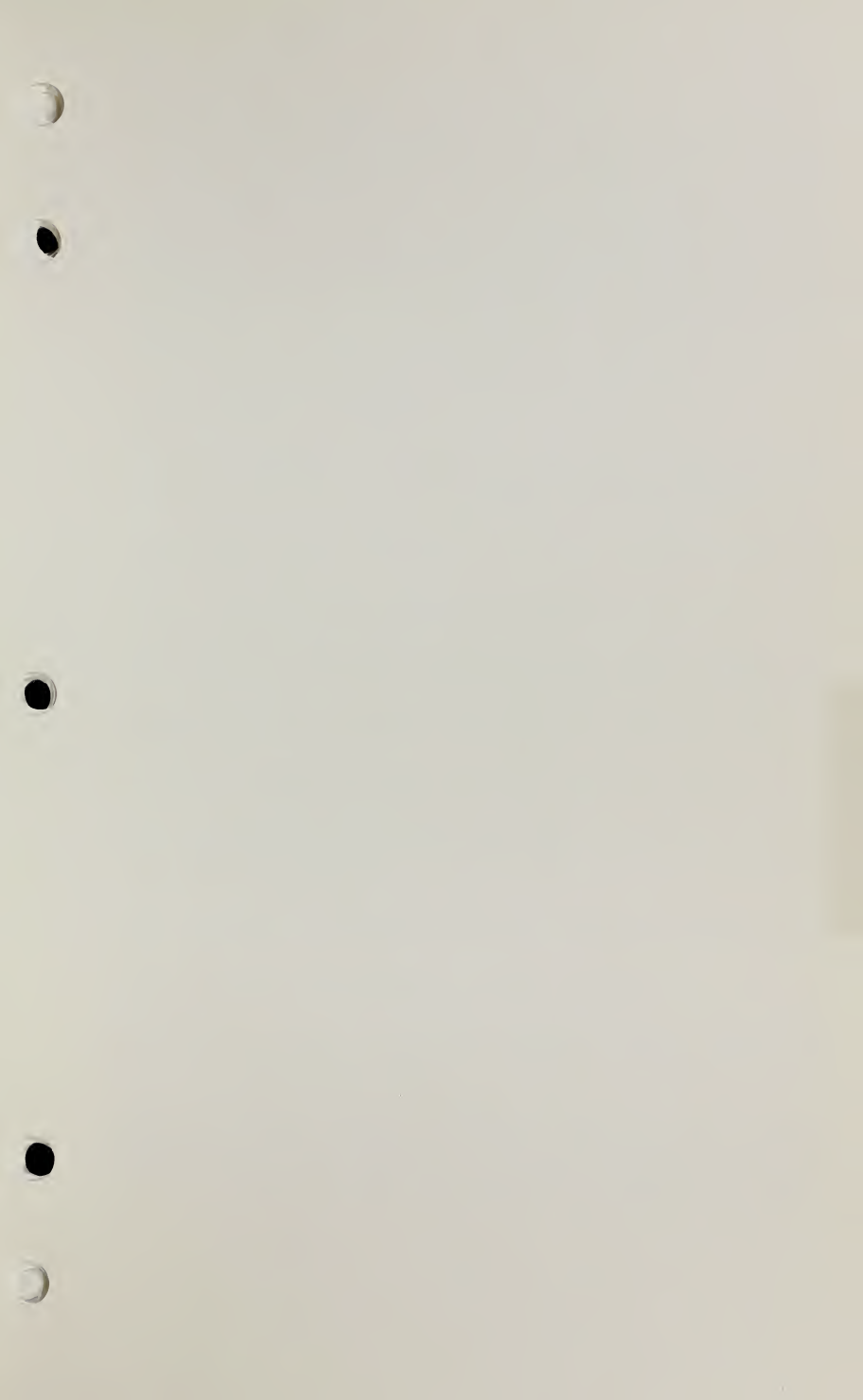
GUARANTEE STATEMENTS: Any guarantee statement must be complete enough to advise the consumer as to the steps to be taken if not satisfied. An acceptable statement would be "Satisfaction guaranteed or your money refunded, return unused portion in the package to your dealer."

GUM ARABIC: May be used up to 2% in breadings and batter mixes.

GUM TRAGACANTH: A carrier and stabilizer in liquid spice extractives not to exceed 0.1% in finished product. Not permitted in sausage products.

GUM - Vegetable: Spice extractive products which employ vegetable gums as emulsifiers have been approved. They are approved on the basis that the use of such emulsifiers for the spice extractive will not result in the addition of more than 0.15% of vegetable gum in the emulsion.

GUMBO: A Creole word for okra. It is now recognized as meaning a dish or a soup thickened with okra. To qualify, the dish must have okra as an ingredient. Either the soup or the stew standard would apply, depending on product name ("Chicken Gumbo"). Product identified as "Creole style _____ Gumbo" does not contain okra, however it must contain a roux (flour, milk or water etc.) or gumbo file (dried powder young leaves and leaf buds of sasafras).



HAGGIS, SCOTTISH: Made of grated liver, heart, of a sheep combined with oatmeal, suet, and seasoning, usually stuffed into a pig's or sheep's stomach and boiled. A meat pudding, formed into sausage.

HAM: All tissues posterior to the junction of the tuber coxae and the lumbar vertebrae may be classified as ham regardless of the method of separating the ham from the carcass. Detached hock, feet, skin, and fat cannot be so classified.

HAM A LA KING: At least 20% ham (cooked basis).

HAM, BAKED: See Regulations 317.8(b)(10).

HAM CAPACOLLA: Product made with ham instead of pork shoulder butts and meets the rest of the requirements of 318.10(c)(3)(ii). It shall be labeled "Ham Capicola."

"HAM CAPACOLLA, COOKED": Ham which has been cured and then cooked.

HAM, CENTER SLICE: See "Center Slice."

HAM AND CHEESE LOAF: Non-specific loaf. Cheese is chopped into small cubes and combined with finely ground ham.

HAM AND CHEESE SALAD: See "Salad." At least 25% ham (cooked basis).

HAM AND CHEESE SPREAD: At least 25% ham (cooked basis).

HAM, CHOPPED: Shank meat permitted to the extent of not more than 25% over that normally present in the boneless ham. See Regulations 319.103.

HAM - Chopped - Pressed - Cooked - Smoked or Sliced: See ham, chopped.

HAM CHOWDER-CONDENSED: At least 10% ham.

HAMCOLA: Not an acceptable product name; should be accompanied by true product name such as "Hamcola, Boneless Cooked Ham Coated with Spices."

HAM, COOKED: Product cooked in conventional manner which does not include the use of boiling water should be labeled "Cooked Ham," not "Boiled Ham." If labeled "Completely Cooked" it should reach an internal temperature of 158°F.

HAM, COOKED FRESH: Ham that does not contain a cure must be labeled fresh whether cooked or not.

HAM-COOKED-SECTIONED AND FORMED: The qualifying phrase "sectioned and formed" is no longer required on boneless ham products such as "ham" and "ham-water added." Furthermore, the addition of small amounts of ground meat added as a binder to such products may be used without declaration provided the ground meat is made from trimmings that are removed from the ham during the trimming and boning processes. The amount of ground meat that may be used can represent no more than the amount that was trimmed and in no case more than 15 percent of the weight of the ham ingredients at the time of formulation. Products containing any ground meat trimmings not removed during the trimming and boning processes or products containing more than 15 percent ground meat trimmings from the ham must be labeled to indicate the presence of the ground meat, e.g., "a portion of ground ham added."

Total product that has been subject to mechanical reduction, such as grinding or chunking, serves to recharacterize the product in a way that is significantly different from that normally expected by consumers. Therefore, qualifiers such as "chunked and formed" and "ground and formed" will continue to be required. Policy Memo #23 dated February 10, 1981 and Policy Memo #41, dated February 1, 1982.

HAM, COOKED: Tapioca flour not acceptable in lieu of gelatin in products of this type.

HAM CROQUETTES: At least 35% cooked ham.

HAM AND DUMPLINGS AND SAUCE OR GRAVY: At least 18% cooked ham.

HAM, FRESH: An uncured ham which must be labeled "fresh".

HAM-GELATIN ADDED: Show "Gelatin Added".

HAM HALF: "Half Ham" is permitted on labels for semi-boneless ham products which during their processing have had the shank muscles removed. The two halves of the finished product have approximately an equal amount of bone. The term "No Slices Removed" has also been deemed suitable for use with a ham item referred to as "Half Ham."

HAM LOAF: Meat loaf standard in 319.261 applies.

HAM OMELET: At least 18% cooked ham.

HAM-PARMA HAM/PROSCIUTTO DI PARMA: Ham when labeled "Parma Ham" and/or "Prosciutto di Parma," would have to be produced in the region of parma, Italy in accordance with Italian Law, which defines the denomination of origin, the territorial limits of production, characteristics of the product and the method of manufacture.

HAM PATTIE: See Reg 319.105.

HAM PEPPERAM: A peppered ham that is coated with spices.

HAM PRESSED: Same as chopped ham.

HAM PROSCIUTTO (TYPES): See Prosciutto; Prosciutto Cooked; Prosciutto Cotto.

HAM, QUARTER-SEMI-BONELESS (No Slices Removed): The product consists of a ham prepared as a "Regular Semi-Boneless, Half Ham" which is sectioned again to result in four pieces just about equal not only in weight but also in content of bone.

HAM, REGULAR: The skin-on-ham produced by separating it from the side of the hog at a point ranging from 2½ to 2-3/4" ahead of the exposed knob end of the aitch bone.

HAM ROLL SAUSAGE: Ham trimmings and ham shank meat are permitted.

HAM SALAD: See "Salad." At least 35% cooked ham.

HAM, SCOTCH STYLE: A cured, uncooked, boned and rolled whole ham either tied or in a casing.

HAM SHORTCAKE: At least 25% cooked ham.

HAM SLICED COOKED: When product is derived from canned hams with gelatin added, the label shall read "Gelatin Added."

HAM, SMITHFIELD: For a ham to be labeled "Smithfield Ham," it would have to be processed in Smithfield, Virginia. Otherwise, it would have to be "Smithfield Brand, Made in (city and state)."

HAM TRIMMINGS: Ham trimmings, to be labeled as ham, will contain no excess shank meat and will have a fat content not in excess of 35% or will consist of at least 65% lean meat as determined by chemical analysis. See Manual 19.2(b).

HAM, VIRGINIA: Must either be processed in Virginia or labeled as "Virginia Brand, made in (city and state)."

HAM, WESTPHALIAN OR WESTPHALIAN STYLE HAM: Ham is cut with bone in, the hip bone cut out, cured in a combination of dry and pickle cure but not a pickle alone. It is smoked in a medium warm (no greater than 100°F) smokehouse approximately six to seven weeks until a shining red brown or chestnut color is acquired. Beechwood will impart the characteristic Westphalian flavor. Juniper berries are permitted.

HAMBURGER: If fat is added, product must have an ingredient statement. See Regulation 319.15(b).

HAMBURGER PATTIES: Must comply with Regulation 319.15(b).

HAMBURGER STEAKS: Must comply with Regulation 319.15(b).

HANDLING STATEMENTS: Acceptable handling statements, in addition to those required in sections 317.2(k) and 381.125, include "Keep Refrigerated - May be Frozen" or "Keep Refrigerated-Can be Frozen." Policy Memo #14 dated September 12, 1980. See "Keep Frozen".

HANGING TENDER: Acceptable name on wholesale container to designate pillars of the diaphragm. Species must be shown as part of product name.

HARDENED LARD: A fully hydrogenated flaked lard used for blending with other lard to raise smoke point and increase the stability and resistance to oxidation or development of rancidity.

HEADCHEESE: A jellied product consisting predominantly of pork by-products and seasoning ingredients. It must contain some product from the head. Extenders like cereal, soy derivatives, nonfat dry milk, etc., are not permitted ingredients of headcheese. Headcheese in natural casings should be brought to an internal temperature of at least 150°F. For cooking temperature exception, see Manual 18.24(b).

HEAD MEAT: After removal of the cheeks, lips, snout, skin and tongue from the head there remains small pockets and areas on the skull to which muscle tissue is attached. This muscle may be removed and used in product and declared on labeling as beef or pork as the case may be. However, there are a few standardized products in which the regulations limit the amount of this meat that may be used and require that it be specifically declared on the label (e.g., chili, chili with beans, and corned beef hash).

HEART BREADS: That portion of the thymus gland or sweetbread that lies in the chest cavity. Less desirable than the portion in the neck.

HEART CAP: Blood vessels and auricles at the top of an untrimmed heart.

HEARTS/HEART MEAT: Must be listed separately by species in all products. May not be labeled as "beef", "pork", etc. Hearts/Heart Meat including the heart cap is considered meat, only for purposes of calculating the meat to textured vegetable protein ratios. Manual 17.3(h)(1).

HEAT AND EAT SAUSAGE: Not the same as Brown and Serve Sausage. When the "heat and eat" term is used, product must comply with cooked sausage regulations, such as limitation of 10% added water and not more than 3 1/2% binder.

HICKORY SMOKED: Product labeled "Hickory Smoked" must use hickory wood exclusively.

HIGH FRUCTOSE CORN SYRUP (HFCS): HFCS may be used to flavor meat or poultry products in amounts sufficient for its intended purpose provided the following conditions are met: Policy Memo #35, dated October 27, 1981.

1. HFCS must contain not less than 40 percent fructose on a solids basis.
2. HFCS must have a dextrose equivalence (D.E.) of not less than 93.
3. HFCS must have a sweetening power greater than or equal to sugar (sucrose).
4. HFCS must be identified on the label as High Fructose Corn Syrup in the ingredient statement, curing statement, etc. Also see Fructose.

HOLSTEIN OR HOLSTEINER: Same as **farm** sausage, except that it is stuffed into wide casings and heavily smoked usually in long casings and air dried. No extenders permitted.

HOME STYLE: Use of the term "Home Style" on labels requires the use of a possessive such as "Our Home Style", "Joe's Home Style", etc.

HONEY CLAIM IN PRODUCT: A honey claim may be made or implied on a product label if:

1. The product contains at least 3% honey.

2. Honey contains at least 80% solids, U.S. Grade C or above.

3. When other sweeteners, (sugar, dextrose, maltose, invert sugar, corn syrup solids and similar ingredients) are used, the quantity may not exceed 1/2 that of the honey, e.g.. If 3% honey is used, then no more than 1 1/2% of all other sweeteners may be used.

4. Product to be identified as "Honey Glaze" must contain honey to other sweeteners at a ratio no less than 2:1. If dried honey is used the ratio is to be no less than 1.6:1.

5. When honey is included in a breading, a honey claim may be made regardless of the quantity of honey used.

HONEY CURED OR-SUGAR CURED: "Honey Cured" may be shown on the labeling of a cured product if: (1) the honey used contains at least 80 percents solids or is U.S. Grade C or above; (2) honey is the only sweetening ingredient or when other sweetening ingredients are used in combination with honey, they do not exceed one-half the amount of honey used; and (3) honey is used in an amount sufficient to flavor and/or affect the appearance of the finished product.

"Sugar Cured" may be used on the labeling of a cured product if: (1) the sugar used is cane sugar or beet sugar; (2) sugar is the only sweetening ingredient or when other sweetening ingredients are used in combination with sugar, they do not exceed one-half the amount of sugar used; and (3) sugar is used in an amount sufficient to flavor and/or affect the appearance of the finished product.

"Honey and Sugar Cured" or "Sugar and Honey Cured" may also be used on labeling if: (1) the honey and sugar are of the nature described above; (2) the honey and sugar are the only sweetening agents or when other sweetening ingredients are used in combination with the honey and sugar, they do not individually exceed either the amount of honey or sugar used and collectively do not exceed one-half the total amount of honey and sugar; and (3) the honey and sugar are used in amounts sufficient to flavor and/or affect the appearance of the finished product. See Policy Memo #38, dated December 16, 1981.

HORS D'OEUVRE (Snack): At least 15% cooked meat or 10% bacon (cooked basis). True product name must be shown, such as "Puffed Pastry Wrapped Frank".

HOT DOG CHILI SAUCE WITH MEAT: At least 6% meat.

HOT DOG CHILI WITH MEAT: At least 40% meat. Sausages and bologna rework not permitted.

HYDROXYPROPYL METHYLCELLULOSE: Emulsifying agent, binder, thickener and a stabilizer. This is accepted for its emulsifying qualities when prepared as a solution and applied as a dip.

1. Not more than 2% in solution.
2. Not more than 4% weight gained in product.
3. Not more than .08% hydroxypropyl methylcellulose in finished product.
4. Must be identified in ingredients statement for purpose.
5. Approved on individual basis only.

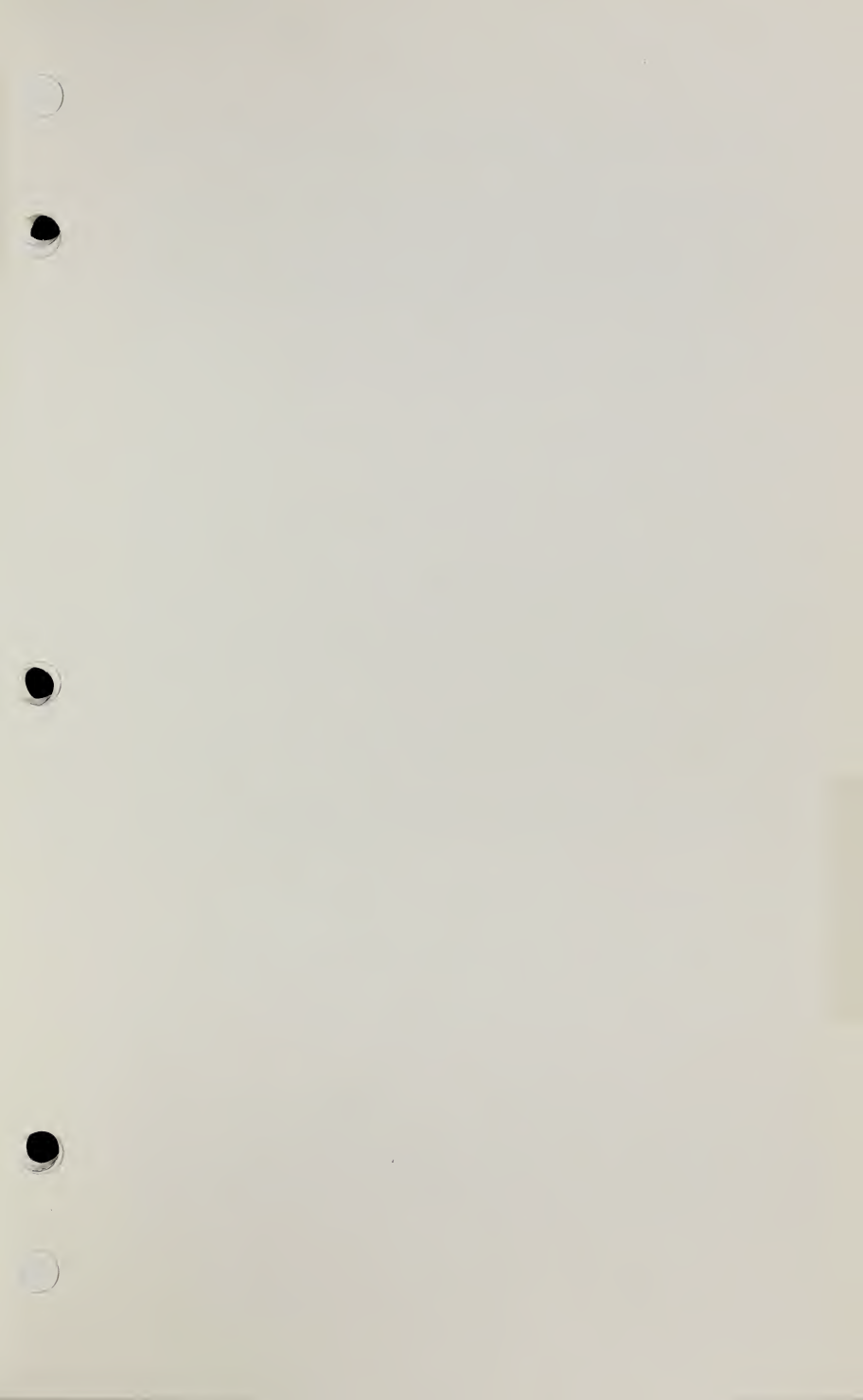
HYDROLYZED BEEF STOCK: A beef stock which has been treated with acid, alkali or enzymes to digest the protein. The protein molecules are broken down into amino acids, peptides, polypeptides and peptones. As the digestion is carried out for longer periods of time, more and more of the larger molecules are broken down into amino acids, with free alpha-amino groups. By analyzing these alpha-amino nitrogens one can determine the degree of hydrolysis. 100% hydrolysis would mean that all the nitrogen (protein) is in the form of amino acids. 10% of hydrolysis would mean that only 10% of the nitrogen is in form of free amino acids, while the rest is still present in polymeric form.

The label should indicate the degree of hydrolysis. This is determined from the ratio of amino nitrogen to total nitrogen.

$$\frac{\text{amino nitrogen}}{\text{Total nitrogen}} = \% \text{ hydrolysis}$$

A product labeled 50% Hydrolyzed Beef Stock must, therefore, have 50% of the total nitrogen present as amino nitrogen. Adding percent solids is optional. The percent solids would not necessarily be the same percent as hydrolysis depending on the thickness (consistency) of product.

HYDROLYZED PLANT PROTEIN OR HYDROLYZED VEGETABLE PROTEIN: Ingredient names are interchangeable for labeling purposes. Also see manual 17.13(o)(1).



ICE-GLAZED MEAT AND POULTRY PARTS: See "Water-Misted and Ice Glazed Meat and Poultry Products."

IMITATION: A label for a product which is an imitation of another food shall bear the word "Imitation" immediately preceding the name of the food imitated and in the same size and style of lettering as the name, and immediately thereafter the word "Ingredients" followed by the names of the ingredients arranged in descending order of predominance.

Cuts of meat in its natural form containing excess moisture cannot be labeled "imitation". (e.g., ham, corned beef brisket, tongue). See Regulations 317.2(j)(1).

IMITATION FLAVORS: Imitation beef flavor, imitation mushroom flavor, flavor base for gravies and similar substances which enhance, fortify or help to simulate a flavor are usually composed of food additives and, as such, are not "artificial flavors" for labeling purposes. This class of imitation flavors can be composed of such ingredients as flour, fats, oils, salt, hydrolyzed vegetable protein, vegetable gums, thiamine hydrochloride, beta alanine, disodium inosinate, glutamic acid and a host of other ingredients. These flavor-ings must be identified on labels by showing each individual ingredient by its common name. Class names such as amino acids are not acceptable. Each specific amino acid must be listed.

IMITATION MEAT FOOD PRODUCTS: See Regulation 316.11(a).

IMITATION STICKERS: Temporary approvals may be given for "Imitation" stickers to be used on approved labels with the understanding that:

1. "Imitation" is as large or larger than product name.
2. "Imitation" is contiguous to product name.
3. Tape used must be a self-destructive one that cannot be peeled off. Also see Regs 316.11.

IMPORT - GROUND OR CHOPPED MEATS: See Regulations 327.3(b).

***INCIDENTAL ADDITIVES:** As defined in the Food and Drug Administration regulations (21 CFR 101.100(a)(3)), incidental additives are substances preset in foods at insignificant levels and that do not serve a technical or functional effect in that food. In determining whether a substance is an incidental additive, the following criteria may be applied:

1) Substances that are present in a food as a result of having been present in an ingredient added to the food and having a technical or functional effect on the ingredient but not on the finished food, or

2) Substances that are processing aids. Processing aids are defined as

a) substances added during processing but removed before the food is packaged in its finished form, or

b) substances added during processing but that are converted to constituents normally present in the food, and do not significantly increase the amount of those constituents naturally found in the food, or

c) substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.

INFORMATION PANEL: The guidelines for the use of the information panel on labels for meat and poultry food products are as follows:

1) Mandatory information that may appear on an information panel includes nutrition information, an ingredients statement and the firm's name and address. The inspection legend and number on cylindrical cans may also appear on the information panel, but must be placed on that 20% area immediately to the right of the principal display panel.

2) The first surface to the right of the principal display panel, if usable, must bear the information panel. To determine the usability of a surface for an information panel, surfaces having folded flaps, tear strips, opening flaps, heat sealed type flaps, or less than adequate space to accommodate the mandatory information should not be considered. Surfaces having information such as vignettes, UPC codes, instructions, serving suggestions, etc., are considered usable preparation and such information should be displaced if an information panel is used.

3) The information panel may be any size. However, where a surface is larger than needed to accommodate the mandatory information, the information panel is a section of that surface and must contain all mandatory information in one place without intervening nonmandatory information such as UPC symbols, preparation instructions designs, etc. In such cases, the information panel should be placed to the left of any such large surface. It may be positioned near the top, near the bottom, or in the middle, but all mandatory information must appear together. Policy Memo #7 dated August 20, 1980.

INGREDIENT LISTING

Common Name	Purpose	Preferred Declaration	Acceptable Declaration
Autolyzed Yeast Extract	Any	Autolyzed Yeast Extract	Natural Flavoring
Celery, Dehydrated	Seasoning	Dehydrated Celery	Celery
" "	Component	" "	Dehydrated Celery
Celery, Fresh	Any	Celery	Celery
Celery Powder	Any	Celery Powder or Powdered Celery Celery	Flavoring Dehydrated
Celery Seed	Any	Celery Seed or Spice	Flavoring
Dried Eggs	Any	Dried Eggs	Dried Eggs
Dried Whey	Any	Dried Whey	Dried Whey
Dried Yeast	Any	Dried Yeast	Dried Yeast
Garlic, Dehydrated	Seasoning	Dehydrated Garlic	Garlic
Garlic, Dehydrated	Component	Dehydrated Garlic	Dehydrated Garlic
Garlic, Fresh	Any	Garlic	Garlic
Garlic Powder		Dehydrated Garlic or Powdered Garlic	Flavoring Dehydrated Garlic or Garlic
Hydrolyzed Vegetable Protein	Any	Hydrolyzed Vegetable Protein	Flavoring

(cont'd)

INGREDIENT LISTING

Common Name	Purpose	Preferred Declaration	Acceptable Declaration
Hydrolyzed Plant Protein		Hydrolyzed Plant Protein, Salt must also be declared when used.	Flavoring, Salt must be declared when used
Milk Protein Hydrolysate	Flavoring	Flavoring	Natural Flavoring
Monosodium Glutamate	Any	Monosodium Glutamate	Monosodium Glutamate
Oleoresin of (Spices)	Any	Oleoresin (Spice) or Flavoring	Natural Flavoring
Oleoresin of Spices that are also colorings	Any	Oleoresin of (Turmeric, or Saffron or Paprika or Flavoring and Coloring	
Onion, Dehydrated	Seasoning	Dehydrated Onion	Onion (only because of Manual entry)
Onion, Fresh	Any	Onion	Onion
Onion Powder	Any	Onion Powder or Powder Onion	Flavoring or Dehydrated Onion
Paprika	Any	Paprika	"Spice and Coloring"
Saffron	Any	Saffron	" " "

(cont'd)

INGREDIENT LISTING

Common Name	Purpose	Preferred Declaration	Acceptable Declaration
Smoked Torula Yeast	Any	Smoked Torula Yeast	Smoked Torula Yeast
Turmeric	Any	Turmeric	"Spice and Coloring"

INGREDIENTS STATEMENT: See Regulations 317.2.

INJECTED BEEF: Beef injected or containing phosphates, regardless of injection, must have complete detailed processing procedures approved. Product labeled "Beef for Cooking," "Cooked Beef," "Beef for Broiling" followed immediately by qualifying statement at least 1/4 the size of the most prominent letter in the product name. Statement should read "Injected with up to _____% of a solution of water, salt, etc." Cooked product must reach an internal temperature of 145°F.

INJECTED WITH - DIPPED IN: Instead of or preceding ingredient statement products processed in this manner should state this in conjunction with product name. (e.g., "Corned Beef Brisket Injected with a solution of Glycerin and Water").

INKS: Labels that come into direct contact with the product should be "Approved with the understanding label materials (inks, dyes, paper, films, adhesives, etc.) are acceptable for direct application to, or contact with the product."

INSERT LABELS FOR USE AT RETAIL STORES: No inspection legend permitted.

INSPECTION MARK ON WING TAG: When the inspection mark is shown on a wing tag, either the plant number or the firm's name and address must also appear.

INSTANT MASHED POTATOES: Product such as this when permitted in meat food products shall be labeled "Instant Mashed Potatoes," followed by the list of ingredients in parentheses.

INVERT SUGAR: An acceptable name.

INTESTINES: Intestines can be prepared as edible product and may bear the mark of inspection.

IRISH STEW: Does not require a geographical qualifying statement, nor the words, "Style," "Type" or "Brand." Usually it contains lamb or mutton but beef may be used. Must meet the stew standard. Vegetables include onions, carrots, potatoes and turnips. Dumplings are often used. Beans are not acceptable in "Irish Stew."

ISOLATED SOY PROTEIN: This food ingredient is similar to soy protein concentrate except that additional extraction has removed more of the non-protein fraction thereby increasing its protein content. It is prepared by alkaline solubiliza-

tion of the soy protien and then precipitation of same in an acid bath. It may be powdered, extruded or spun into fibrils and has a protein content of 90 to 95%. Products of spun fibrils may be referred to as "Textured Soy Protein Isolate," "Isolated Soy Protein Fibers" or "Spun Isolated Soy Protein." The PER of isolated soy protein is about 1.9 and indicates a poorer quality protein than that of soy flour or soy protein concentrate (PER 2.2). When hydrated textured (structured) protein isolate is added to meat food products the ingredients statement should read "Hydrated Textured (Structured) Isolated Soy Protein".

ITALIAN RECIPE: Verfication of authenticity of phrase "Italian Recipe" must accompany submittals for approval.

ITALIAN SAUSAGE: Red pepper permitted under 319.145(b)(1). See Regulations 319.145.

JAGDWURST: The product is the same as yachtwurst (The American-ized name for the item). It is a cooked sausage made from a fine emulsion with cubes of lean meat rather than fat (as in mortadella).

JALAPENO LOAF: A non-specific loaf containing sufficient jalapenos to characterize the product. Jalapeno is a variety of Mexican Chili Pepper.

***JAMAICAN STYLE:** May be used to identify meat and poultry food products made with allspice, garlic, onion, red pepper, and thyme. The name of the product must be further qualified with a statement, such as "with Jamaican Style Seasonings, "e.g., "Jamaican Style Chicken Wings-with Jamaican Style Seasonings."

JAMAICAN STYLE PATTIES: At least 25% meat enclosed in a crust. The label must show true product name such as "Beef Turnover."

JAMBALAYA: At least 25% cooked ham including one other meat or seafood. A New Orleans dish involving rice and ham and usually tomatoes (shrimp or other shellfish, other meat or poultry), together with seasonings. Must show true product name such as "Ham and Shrimp Jambalaya."

JAMON: Spanish word for "ham." In the usage of Spanish-speaking people outside Spain, it has come to mean cured pork. "Jamon di Cocinar" is cured pork for cooking as opposed to slicing. When the term "Jamon" appears before the name of a limb, it means the product is cured.

Examples of acceptable product names are:

Jamon de Paleta - Cured Pork Shoulder

Jamon de Pierna - Cured Pork Leg

JARDINIERE (FR): At least 50% cooked meat based on the total product. Means "in the manner of the gardener." Term applies to dishes made with diced garden vegetables which have been cooked with meat. Jardiniere should be followed by a true product name, such as "Beef with Vegetables."

JELLIED BEEF OR PORK LOAF: Non-specific item. When gelatin is added to beef or pork loaf type product, the product name should reflect this (e.g. "Jellied, Cooked, Beef Loaf").

JELLIED CHICKEN LOAF: Made of seasoned chopped chicken and cooked to at least 160°F and pressed in gelatin.

JELLIED CORNED BEEF LOAF: Non-specific item. Cooked corned beef is chopped, seasoned, and mixed with gelatin and then molded.

JERKY: All Jerky products must have an MPR of 0.75:1 or less; "species" or "kind" must be in the name. Products may be cured, or uncured, dried and may be smoked, or unsmoked, air or oven dried. A reference to the particular type of drying method is not a labeling requirement.

1. "Beef Jerky" - Produced from a single piece of beef. May also be classified as "Natural Style Beef Jerky" provided this product name is accompanied by the explanatory statement "made from solid pieces of beef" or comparable terminology. When a "Natural" claim (not natural style) is made, the policies as outlined in Policy Memo #55 are to be applied.

2. "Beef Jerky Chunked and Formed" - Produced from chunks which are molded and formed and cut into strips.

3. "Beef Jerky Ground and Formed or Chopped and Formed" - Produced as described, molded and formed and cut into strips.

4. "Beef and Soy Protein Concentrate Jerky, Ground and Formed."

5. "Species or Kind Jerky Sausage." The word "Jerky" can appear on labels for product in which the "species" or "kind" has been processed by chopping or grinding and stuffed into casings under the following conditions only:

a. The word "Sausage" must appear immediately contiguous to "Jerky" whenever it is shown. "Sausage" must be in type at least 1/3 as high as "Jerky" in the same color ink and on the same background. The words "stick," "piece" ect. can not be used as substitutes for "sausage" in the product name. "Sausage" means that the product has been chopped.

b. The product may be dried at any stage of the process.

JUMBO: The term "Jumbo" may be used on labels if it is stated in the possession such as "Our Jumbo" or using the firm's name. An exception to this policy is made when the term is used on franks where there are no more than 8 to the pound. The term Jumbo may not be used to qualify a net weight statement.

JUNIOR MEAT SNACKS: Must conform to the sausage standards going into the jar before processing. Limited to 3% extenders.

JUNIPER BERRIES: Juniper berries and twigs are normally thrown on the fire from which dry cured hams are smoked. Juniper berries have been approved in the curing ingredients of Westphalian Ham.

KABOBS: Product is normally chunks of beef with slices of onion, pepper and tomatoes interlaced between. Must show true product name such as "Beef Cubes, Onions, Peppers and Tomatoes on a Wood (or Metal) Skewer."

KALBERWURST: Product is similar to Bockwurst with no limit on water or milk.

KASSLER: Product is from the cured and smoked pork loin. Must be labeled with a true product name such as, "Smoked Pork Chop."

KATRIFITAS: A coined word used to describe a type of empanadillas. The product consists of dough containing yucca made to resemble a meat turnover and has a special meat filling. Standards and labeling requirements are:

1. At least 25% raw meat (beef) in total formulation.
2. Label must include a true product name, in conjunction with "Katrifitas", such as "Katrifitas, Beef Turnover made with Yucca Shell", or similar wording.

KEEP FROZEN: Phrases such as "Do Not Thaw" or "Do Not Defrost" are synonymous to "Keep Frozen."

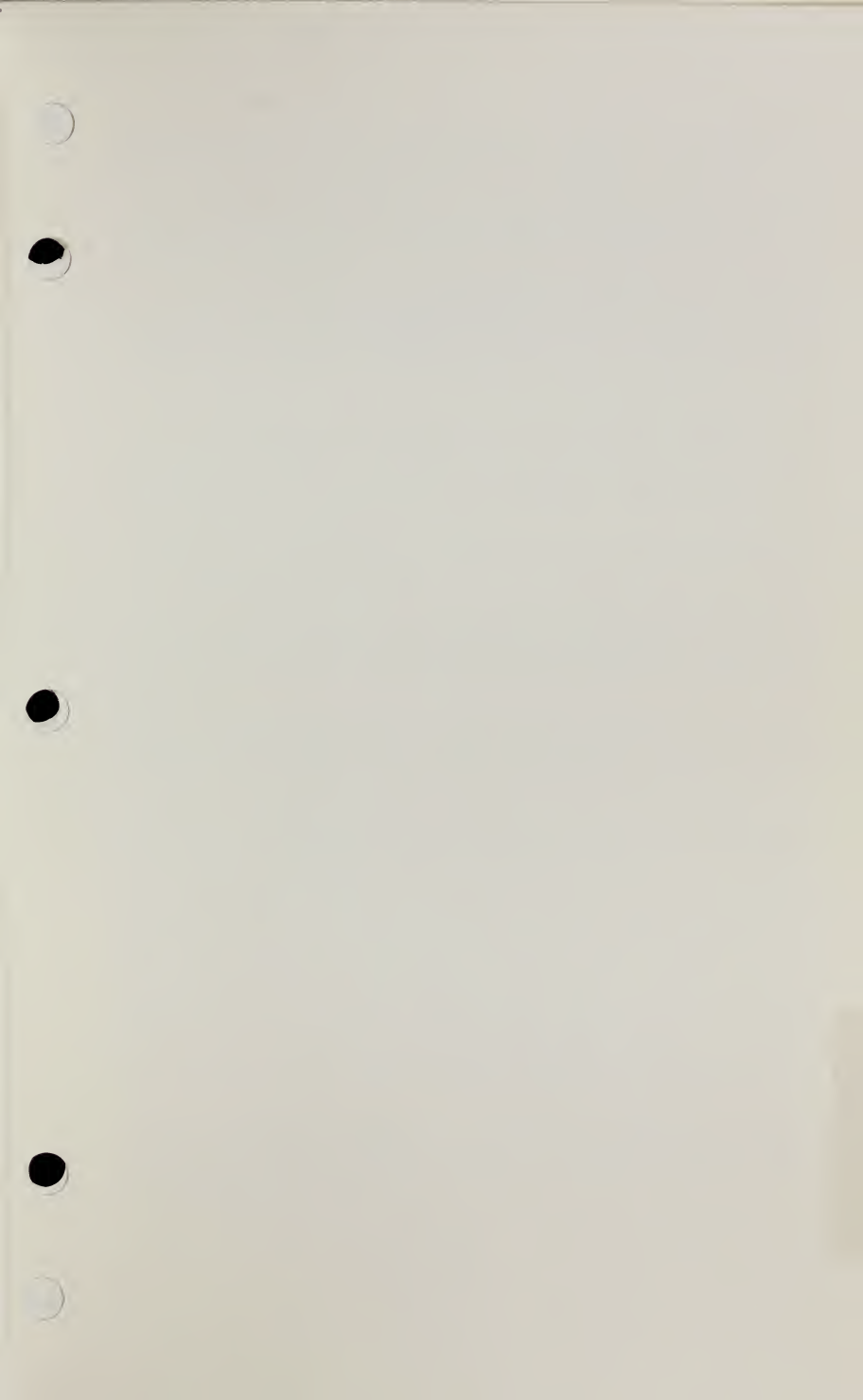
KELCO-GEL: A viscosity agent used in sauces. It contains sodium alginate, calcium carbonate, and disodium phosphate. The amount of disodium phosphate in the finished product is approximately 0.049%. Its use should be judged on an individual basis.

KEMEX STRIPS: Kemex strips may be placed over "jet netting" provided they adhere to the product.

KIDNEYS FROM PRO-TEN INJECTED BEEF: Product may be saved and packaged under the labeling legend for export to other countries (Great Britain). They must be labeled "Beef Kidneys, Tendered with Papain - For Export Only."

KIELBASA: Is a cooked sausage, Kolbassy is Czechoslovakian spelling; other variations include Kielbassy, Kolbasa and Kolbase. Kielbasa is made from coarsely ground pork or coarsely ground pork with added beef or mutton. The meat mix shall be predominantly pork when beef or mutton is included. "Beef Kielbasa" may be prepared by using only beef as the meat ingredient. The finished product may contain up to 10 percent added water. Kielbase is usually highly seasoned and can contain up to 156 ppm sodium nitrite.

KIELBASA, FRESH: Is an acceptable product name.



KIPPERED BEEF: A cured dry product similar to beef jerky but not as dry. MPR of 2.03:1 is applied to product.

KISKA; Kisba, Kishka, kiszka, or Stuffed Derma. Ingredients statement is part of the product name. A meat-food product prepared two ways:

1. Prepared with meat byproducts including beef blood, pork snout, pork liver, pork cheeks, etc. Packaged in fully labeled retail size packages or individually banded. When beef blood is used, it must be shown as part of product name.

2. Prepared with more than 30% animal fat, mixed with farinaceous materials containing no other meat byproducts and ordinarily stuffed into beef casings and cooked. Product containing 30% or less fat is not considered amenable to the Federal Meat Inspection Act.

KNACKWURST, KNOCKWURST-OR KNOBLOUCH: Oversize frankfurters; see Regulations 319.180.

KNISHES: At least 15% cooked meat or poultry or 10% bacon (cooked basis). Same as snack standard. The type of knishes should be identified in the true product name such as "Chicken Knishes."

KOLBASE, HUNGARIAN STYLE: Finely ground cured beef and pork seasoned and stuffed into casings and smoked. Classed as a cooked, smoked sausage. Must be qualified as "made in USA."

KOSHER AND KOSHER STYLE: Products prepared by Federally inspected meat pack-ing plants identified with labels bearing references to "Kosher" or Rabbinical markings must be handled under Rabbinical supervision. The Federal Meat and Poultry Inspection Program does not certify to kosher preparation of products; but rather accepts the statements and markings in this regard offered and applied under the supervision of the Rabbinical authority. The word "Kosher" may be used only on the labeling of meat and poultry products prepared under Rabbinical supervision. Application for approval must identify the Rabbinical authority under whose supervision the product is to be prepared. Qualification of the word by such terms as "style" or "brand" does not negate the requirement.

***KOSHER (Product Containers):** Containers used for hearts, livers, and other products on tissues with attached metal tags indicating kosher inspection must be labeled "Kosher tags attached."

KOSHER SALAMI: Beef Salami product made under Rabbinical supervision.

KRAKOW: Acceptable name; a cooked sausage similar to "Berliner."

KREPLACH: At least 20% fresh meat. The type of kreplach should be identified in a true product name such as "Beef Kreplach."

KUBBEE: Other acceptable names are :Kubbe, Kibbe, Kabeda, Kilin, Kibbes, Kibby, Kabbo, or Kabe." A product popular in Syria and Lebanon. At least 25% fresh meat based on total formulation and must contain soaked cracked wheat. Show true product name such as "Fried Cracked Wheat and Beef Balls," "Baked Stuffed Wheat and Beef Patty. Products may be shaped like a hamburger and fried or shaped into balls and fried.

KURMA: - At least 50% fresh meat or at least 35% deboned moist cooked, poultry meat.

KUEMMELWURST: An acceptable name. The product is the same as Carawaywurst and is a cooked sausage of the ring variety, with whole caraway seeds. Usual ingredients are beef, pork, salt, caraway, flavorings, and cure.

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LABELING, CHECK-OFF BLOCKS ON:

The use of check-off blocks on immediate containers for identifying products that look alike but are different in composition is not permitted. Examples of product that may look alike but are different in composition are as follows:

- Ground Beef and Beef Patty Mix
- Partially Defatted Chopped Beef and Partially Defatted Beef Fatty Tissue
- Frankfurters and Frankfurters with Variety Meats
- Finely Ground Chicken and Comminuted Chicken with Kidney and Sex Glands Removed

Policy Memo #83, dated May 2, 1985.

LABEL REQUIREMENTS: See Regulations 317.2.

LABELING FOR SUBSTITUTE PRODUCTS: If a product fails to comply with a standard only because the meat or poultry content is lower than required and the product has generic identity as a non-meat product (e.g., pizza, stew, pies), then the product may be designated by the non-meat terminology in the standardized name (e.g., "PIZZA", "STEW", "PIE") provided the meat/poultry content of the product is conspicuously disclosed contiguous to the product name along with a statement of the amount of meat/poultry in the standardized product. For example, PIZZA (contains 5% sausage; SAUSAGE PIZZA contains 12% sausage). Such product may not be nutritionally inferior to the standardized product it resembles. For this purpose, nutritional inferiority is defined, consistent with the requirement of 21 CFR 101.3(e)(4), as any reduction in the content of an essential nutrient that is present at 2% or more of the U.S. RDA per serving of protein or any of the vitamins or minerals for which U.S. RDAs are established. A quality control procedure must be approved for such products by the Processed Products Inspection Division before the label can be used.

If a product is nutritionally inferior to the standardized product it resembles, it must be labeled "imitation" in accordance with 9 CFR 317.2(j) and 9 CFR 381.1(b). Policy Memo #69, dated March 23, 1984.

LABELING OF INSTITUTIONAL AND WHOLESALE TYPE, LARGE IMMEDIATE CONTAINERS: On institutional and wholesale type, large, immediate containers, all mandatory information must appear on the principle display panel except that the first usable panel to the right of the principal

display panel may be used for the firm's name and address and the ingredients statement. Policy Memo #82, dated May 5, 1985.

LABELING OF PRODUCT NAMES FANCIFUL NAMES, WORD SIZE:

Words in product names or fanciful names may be a different size, style, color or type, but in all cases, the words must be prominent, conspicuous and legible. Moreover, no word in a product name, i.e., a common or usual name, a standardized name, or a descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other words of the product name. The same guidelines apply to letters of words in fanciful names that may accompany the product name.

For example, for a product labeled Chili Mac--Beans, Macaroni and Beef in Sauce, "Chili Mac" is the fanciful name and "Beans, Macaroni and Beef in Sauce" is the product name. No letter in "Chili Mac" may be smaller than one-third the size of the largest letter in "Chili Mac." Similarly, no letter in the descriptive name may be smaller than one-third the size of the largest letter in the descriptive name. This policy is not intended to address the relative size of words in fanciful names versus product names. The size of words in qualifying statements, e.g., "Water Added," "Contains up to ...," "Smoke Flavoring Added," etc., are not affected by this policy memo.

Labeling not in compliance with these guidelines may be used until present supplies are exhausted. Inspectors-In-Charge shall determine the amount of present supplies. Policy Memo 87A dated September 16, 1985.

LACTIC ACID STARTER CULTURE: When used in a semi-dry sausage the moisture-protein ratio (MPR) of the sausage cannot exceed 3.7:1.

LACTOSE: Must be listed as Lactose. Cannot be used in sausage products.

LAMB CURRY: At least 50% fresh meat.

LAMB, SPRING: See Regulation 317.8(b)(4).

LANDJAEGER CERVELAT: A semi-dry sausage that originated in Switzerland. It is about the size of a large frankfurter but pressed flat, smoked and dried giving it a black appearance.

LARD CONTINUOUS PROCESS: This nomenclature identifies the commodity produced from clean and sound edible tissues of swine by a low temperature separation process in which the oil is separated from the fatty tissue by means of a combination of heat and centrifugal force. Label submittals containing the above designation should identify in detail the process and equipment used in producing the commodity.

LARD - CURED PORK TISSUE USE: Cured pork trimmings may be rendered to produce lard manufactured in compliance with the lard, leaf lard standard. Rendered bacon not acceptable in lard. Policy Memo #52, dated September 15, 1982.

LARD, LEAF: See Regulations 317.8(b)(18) and 319.702.

LASAGNA: Sauce is an expected ingredient of lasagna products and its declaration in the product name is optional.

Lasagna with Meat and Sauce: 12% meat
Lasagna with Meat Sauce: 6% meat in total product
Lasagna with Poultry: 8% poultry meat
Lasagna with Tomato Sauce, Cheese, and Pepperoni:
8% pepperoni
Cheese Lasagna with Meat: 12% meat

LAU - LAU: A Hawaiian dish made with pork and fish, wrapped in tara leaves. Meat requirement is 25%. Must have a true product name such as: "Pork and Fish Stuffed Tara Leaves."

LEAVENING: Identify the common or usual name of each substance used in the ingredients statement.

LEBANON BOLOGNA: A semi-dry sausage originating in Lebanon, PA. If made semi-dry does not need refrigeration. It is made with beef. No extenders, or hearts allowed in formulation.

LECITHIN: See Reg 318.7(c)(4).

LEGENDS: Containers of mixed meat products, poultry products and other food products may bear the official mark of inspection of that product, meat or poultry, in the greatest predominance. The outer package of a consumer product which is comprised of individually packaged and labeled components, one of which is a meat or poultry product fully labeled with the official inspection legend, is labeled under FDA regulations and does not bear the legend.

LEGENDS, DUAL INSPECTION: Containers of products

intended for sale to household consumers can bear only the official mark of inspection of the product enclosed.

Containers of products intended for distribution to other than the retail trade may bear both the official meat inspection legend and the official poultry products inspection legend. Policy Memo #75, dated August 14, 1984.

LEMON JUICE CONCENTRATE: Must be declared as such in a pork sausage.

LENTIL SOUP WITH BACON - German Style: Acceptable name for a lentil soup containing only bacon. The bacon requirement is 4.0% for condensed and 2.0% for ready to eat.

LEONA: An acceptable name. A course ground cooked sausage.

LIMA BEANS WITH HAM OR BACON IN SAUCE: At least 12% ham or bacon. Reg 319.310.

LINGUICA: A Portuguese type sausage containing pork to the exclusion of other meat and meat byproducts and usually containing condiments such as vinegar, cinnamon, cumin seed, garlic, red pepper, salt and sugar. Linguica usually contains nonfat dry milk. Paprika and cures are acceptable. Policy Memo #15A dated June 22, 1981.

LINKS: This designation falls into four categories:

1. "Links" without further qualification refers to an all pork fresh sausage in links.

2. "Links sausage" can be used to designate any sausage type formulation usually cured and smoked in links.

3. "Links cereal and nonfat dry milk added" usually formulated with meat and meat byproducts cured and smoked, and approved with understanding each link is banded with an approved band label.

4. "Links, A pork and textured vegetable protein product" followed immediately by ingredients statement is acceptable. "Links", "Top's Links", "Joe's Links" are coin names and must be followed immediately by true product name.

LITE AND SIMILAR TERMS: Terms such as "Lite," "Light," "Lightly," may be used on the labels of meat and poultry products. Such terms generally imply that a product has significantly fewer calories than expected in a similar product, but often are used to relate that a product has

significantly less fat, salt, sodium, breadding and/or other components than a similar product. A significant reduction is generally considered to be 25 percent. In the case of a salt reduction, the sodium content must be reduced by 25 percent (Policy Memo 049C). For products that can contain no more than 30 percent fat, a reduction to 25 percent is considered significant.

If used, the terms must be explained on the label. For most products, the explanation must provide to the purchaser quantitative information about the amount of calories, fat, salt, sodium, and/or other components in the product and include a quantitative comparison to (1) the amounts permitted by an applicable standard, (2) the amounts found in a market-basket survey of comparable products or a leading brand of the product, (3) the amounts in a company's regular product, or (4) the amounts in a similar product or class of products as found in recent applicable reference sources such as the revised editions of Composition of Foods - Agriculture Handbook No. 8. Various means of presenting the necessary comparative information will be reviewed and accepted based on their merits.

For products that are unquestionably low in calories, fat, salt, breadding or sodium, the explanation required to accompany such terms need only consist of a disclosure of the actual amount in the product. For this purpose, the amount of calories can be no more than 40 calories per serving and no more than 0.4 calories per gram of product. For fat and breadding, the product can contain no more than 10 percent. For salt and sodium, the product can contain no more than 35mg of sodium per 100 grams of product.

Fanciful names or brand names of frozen entrees and dinners often incorporate these terms to represent the product as useful in the reduction or maintenance of body weight. An example is "Dining Lite." In these cases, only nutrition labeling is required (Policy Memo 039).

At the time of label approval, the amounts of the components in the product are to be substantiated by laboratory analyses (breadding would be determined by the formulation). At a minimum, three laboratory analyses are to be performed and ideally each analysis should be from a different lot of product. If the explanatory statement refers to a company's regular product, at least three analyses must be submitted. With regard to a comparison to marketbasket data, or to a leading brand, sufficient data must be submitted to demonstrate that the data are representative of the competitor(s). If made, it will be necessary that at least yearly the data

are reconfirmed. A partial quality control program for the product containing reduced levels of various components must also be approved by the Processed Products Inspection Division before the label may be used. Policy Memo #71, dated May 8, 1984.

LITTLE SMOKIES: A smoked small variety sausage link made with beef and pork.

LIVER, CHOPPED: At least 50% liver.

AND ONIONS: At least 45% liver.

ONIONS AND EGGS: At least 40% liver.

LIVER: Products with liver in name must contain a minimum of 30% liver.

LIVER SPREAD (STREICH LEBERWURST): The product name "Liver Spread (Streich Leberwurst is acceptable)." At least 30% liver in total formulation.

LIVERWURST OR "PATE DE FOIE - STYLE LIVERWURST":
Must meet liver sausage requirements.

LOAF, CANNED, PERISHABLE: Canned perishable products in the loaf category must:

1. Must meet the perishable requirements. (See Regulations 317.2(k))
2. Show a brine concentration of not less than 3.5% in finished product. Products that contain cereal, starch or other extenders must have not less than 6.0% brine concentration.
3. Must be cooked to an internal temperature of not less than 150°F.

4. The product name of Meat loaf with extenders must be qualified with "(Name of extender) added".

LOLA AND LOLITA: Dry sausage products of Italian origin. Consists of mildly seasoned pork and contain garlic. Lolita comes in 14 oz. links, while Lola comes in 2 1/2 lb. links.

LONDON BROIL: Name applied only to cooked dish. Products including the expression "London Broil" on labels must be

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3. Must be cooked to an internal temperature of not less than 150°F.
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***LOBSTER SAUCE:** May refer to an Oriental style sauce originally intended to be served with lobster. The sauce so used contains no lobster, but the characterizing ingredients include ground pork, soy sauce, garlic and scallions. May also refer to a sauce that contains lobster.

LOLA AND LOLITA: Dry sausage products of Italian origin. Consists of mildly seasoned pork and contain garlic. Lolita comes in 14 oz. links, while Lola comes in 2 1/2 lb. links.

LONDON BROIL: Name applied only to cooked dish. Products including the expression "London Broil" on labels must be prepared with beef flank steak. Uncooked product must be labeled to indicate this e.g. "Beef Flank Steak for London Broil." If prepared from another cut the identity of that cut must accompany the term "London Broil" Ex. "Sirloin Tip London Broil."

LONG ISLAND STYLE OR TYPE: Not acceptable for poultry products.

****LONGANIZA:** Longaniza is a fresh sausage product. If it is prepared otherwise, the product name must indicate its nature, such as "Cured Longaniza."

LONGANIZA AND PUERTO RICAN STYLE LONGANIZA:
Longaniza is an acceptable name for Puerto Rican sausage made from pork which may contain beef but does not contain annatto. Added fat is not permitted.

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Puerto Rican Style Longaniza is acceptable labeling for sausage made from pork which may contain beef and does contain annatto. Added fat is not permitted, although up to 3% lard may be used as a carrier for annatto. When annatto is used it should be included in the ingredients statement as "annatto" in accordance with section 317.2(j)(5) of the meat inspection regulations. Policy Memo #21, dated February 9, 1981.

LOUKANIKI: An acceptable name for cooked fresh Greek sausage. It is usually made with lamb and pork, oranges, allspice, whole pepper, and salt.

LUNCHEON MEAT:

1. "Luncheon Meat" cannot contain livers, kidneys, blood, detached skin, partially defatted pork or beef tissue, and stomachs.

2. The meat components of "Luncheon Meat" are identified in the ingredients statement on the label as "beef," "pork," "beef tongue meat," "pork tongue meat," "beef heart meat," and "pork heart meat."

3. "Beef" and "Pork" in the ingredients statement of labels for luncheon meats means lean meat with overlying fat and the portions of sinew, nerve and the blood vessels which normally accompany muscle tissue and which are not separated in the process of dressing. It does not include bone and skin. Up to 10% of the meat portion of the formula can consist of cured and smoked meat trimmings. They do not require special declaration in the ingredients statement but are included under "pork" and "beef."

4. Heart or heart muscle, tongues, or tongue meat and cheek meat can be included in "Luncheon Meat" under the following restrictions:

a. Hearts or heart meat or tongues or tongue meat must be declared individually by species in the ingredients statement on the label.

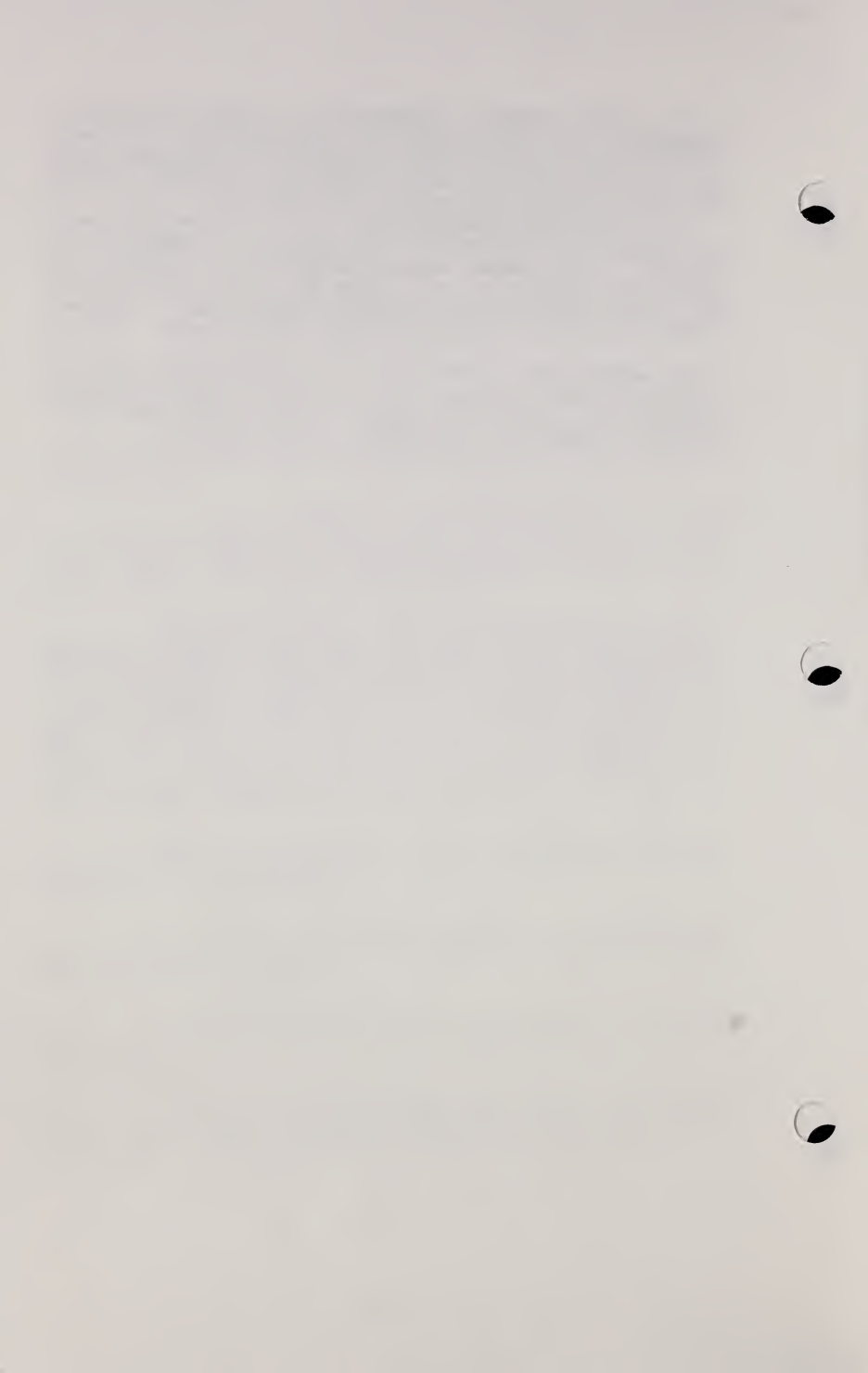
b. No restriction on the percentage limits of hearts, heart meat, tongues and tongue meats in the formulation.

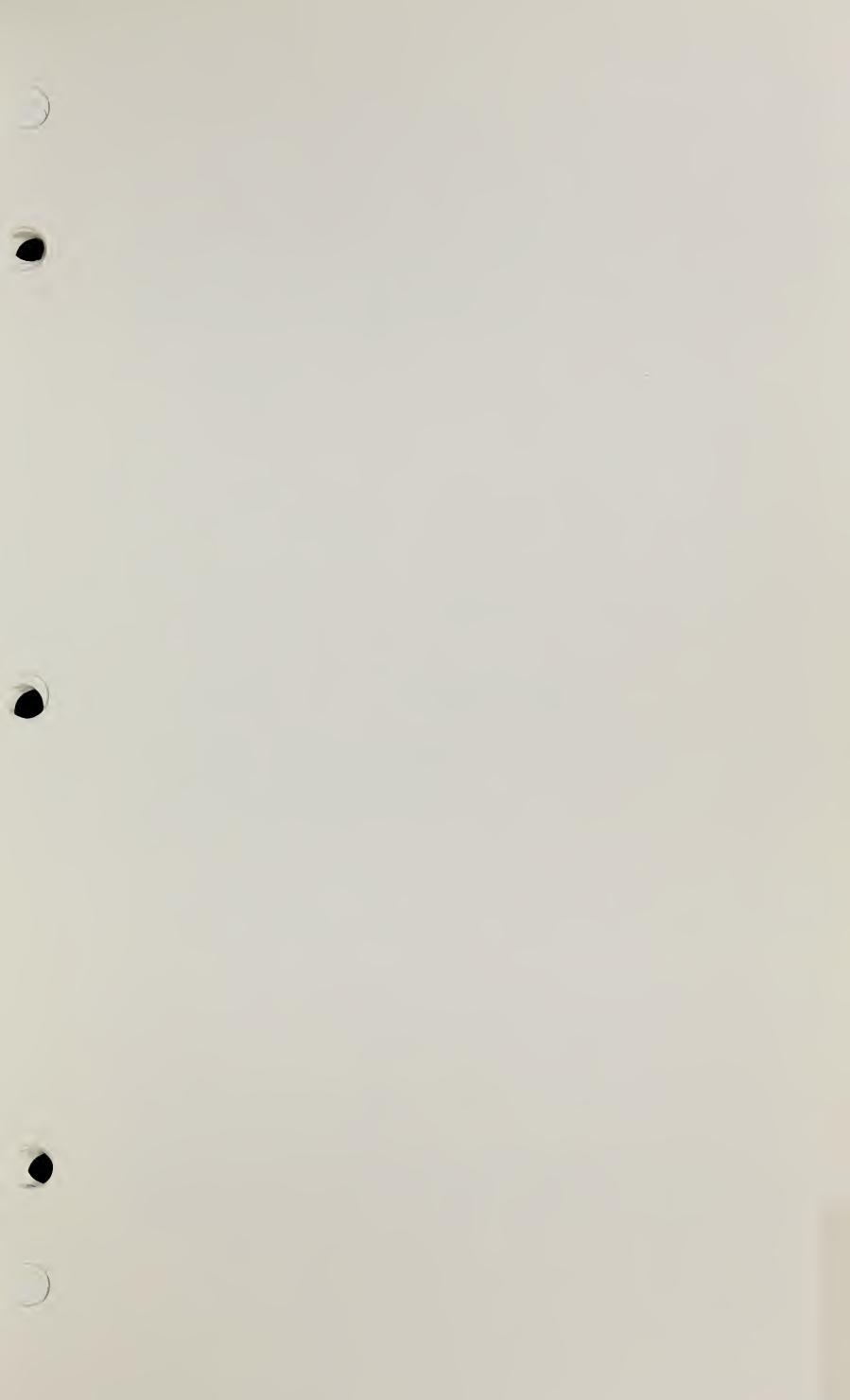
c. The terms "heart meat" and "tongue meat" refer to the muscle tissue remaining after heart caps, glands, nodes, connective tissue etc. are trimmed away.

5. Water added to "Luncheon Meat" during manufacture cannot exceed 3% by weight of the total ingredients. This is controlled by weighing ingredi-ents and not by analysis. Care must be used to see that water is not added indirectly through the use of undrained hearts and tongues.

6. The only ingredients permitted in "Luncheon Meat" are curing ingredi-ents, sweetening agents, spices, and flavoring. All of these substances must be declared in the ingredients statement by name except the various "flavorings" and "spices" which need not be named individually. "Spices" refers to natural spices and not to extracts.

LYONS SAUSAGE (FR): A dry sausage made exclusively of pork (four parts finely chopped lean and one or two parts small diced fat) with spices and garlic. It is stuffed into large casings, cured and air-dried.





MACARONI AND BEEF IN SAUCE: At least 12% beef.

MACARONI AND CHEESE WITH HAM: At least 12% cooked ham.

MACARONI AND NOODLE TYPE PRODUCTS: A pasta product conforming to either the standard of identity contained in 21 CFR Part 139.110 or to the standard of identity in 139.150 may be declared in the ingredients statement by one of the following specific names if it meets the applicable size and shape requirements specified below:

Ingredient Name	Shape	Size
Macaroni	Tube-shaped	0.11 to 0.27 inch diameter
Spaghetti	Tube-shaped or Cord-shaped (not tubular)	0.06 to 0.11 inch diameter
Vermicelli	Cord-shaped (not tubular)	Not more than 0.06 inch diameter
Noodles	Ribbon-shaped	

A macaroni product should be declared in the ingredients statement by the generic name "Macaroni Product" if it does not conform to any of the shape and size requirements specified above, but otherwise meets the standard in 21 CFR 139.110.

The noodle product should be declared by the generic name "Noodle Product" if it is made with eggs and/or egg yolks and does not conform to the shape and size requirements specified above, but otherwise meets the standard in 21 CFR 139.150.

Other standardized macaroni and noodle type products specified in 21 CFR 139, such as milk macaroni products may also include the above specific names in their product names if the size and shape requirements outlined above are met.

MACARONI SALAD WITH (Meat or Poultry): At least 12% cooked meat or poultry.

MACARONI CONTAINING GLYCERYLE MONOSTEARATE:

Glyceryl monostearate is a permitted additive in macaroni and spaghetti products. In the ingredients listing, macaroni

should be shown in the proper position followed immediately by and enclosed in parentheses by either of the statements "glyceryl monostearate added" or "with added glyceryl monostearate."

MANICOTTI: At least 10% fresh meat. An Italian main dish consisting of rectangular-shaped pasta spread with a filling of meat such as (sausage, ground beef, or chopped prosciutto) and/or cheeses such as (ricotta and mozzarella). The pasta is rolled, edges pressed to seal, and covered with grated parmesan cheese and tomato sauce. A true product name must be shown such as "Beef Manicotti in Sauce".

MANTECA: The dictionary defines "Manteca" as "Lard, Pomade, Butter, Como Manteca; smooth as butter." The words "Manteca" and "Lard" should be in the same size and style of type. Regulations 317.8(b)(18) and 317.8(b)(19).

MARASCHINO CHERRIES: The correct terminology when this type of food is used is "Maraschino Cherries, Artificially Colored and Artificially Flavored."

MARGARINE SUBSTITUTES: Meat food products that are substitutes for margarine because they contain less than 80 percent fat and/or oil need not be labeled "imitation" if the product has a fully descriptive name and the finished product contains 15,000 international units of Vitamin A per pound.

The descriptive name of the product may include the term "Spread" (or "Spred"), which has been widely adopted as a generic fanciful name for this class of products.

The following guidelines shall be used in selecting the appropriate descriptive product name:

1. "Animal Fat Spread (or Spred)" is an acceptable product name for a product prepared from animal fat as the sole source of fat.
2. "Animal Fat and Vegetable Oil Spread (or Spred)" is an acceptable product name for a product prepared with a combination of animal fat(s) and vegetable oil(s) in which the vegetable oil(s) content is greater than 20 percent of the total of the fat(s) and oil(s) used but less than 50 percent of the total.
3. "Animal Fat Spread (or Spred) - Vegetable Oil Added" is an acceptable product name for a product prepared with a combination of animal fat(s) and vegetable oil(s) in

3. "Animal Fat Spread (or Spred) - Vegetable Oil Added" is an acceptable product name for a product prepared with a combination of animal fat(s) and vegetable oil(s) in which the vegetable oil(s) content is 20 percent or less of the total of the fat(s) and oil(s) used but greater than 2 percent of the total.
4. The fanciful name "Spread" (or "Spred") accompanied by a list of all ingredients individually identified by their common or usual name in order of decreasing predominance is acceptable regardless of the nature and amount of fat(s) and/or oil(s) used.

In 1, 2, and 3 above the descriptive product name may include the percent of each fat and/or oil and may include the common or usual name of each fat and/or oil used. Policy Memo #45, dated April 7, 1982.

MARENGO: At least 35% cooked meat or poultry meat. Chicken or veal in a sauce containing tomatoes, mushrooms, onions and wine. Must show true product name such as "Chicken Marengo".

MARINATED: To be labeled "marinated" it must be a mixture in which food is either soaked massaged, tumbled or injected in order to improve taste, tenderness, or other sensory attributes such as color or juiciness. Time in marinate depends on many factors such as: thickness and size of meat and strength of marinate. Therefore, we believe marinate should be only that amount necessary to affect finished product. Limited to 10% pick-up in red meat only.

MARINE OIL: Herring and other marine oils found by FDA to be satisfactory may be combined with animal and mixture of animal and vegetable oils processed as meat food products. Labels will bear statements identifying the presence of such substance, e.g., a shortening consisting of 50% herring oil and the remainder equal amounts of animal and vegetable oils would be "Shortening, Prepared with Marine Oil, Animal and Vegetable Oils."

***MARKING:** Labeling may consist of a combination of printing, stenciling, box dyes, etc., for large true containers and for shipping containers. Crayons are unacceptable for applying required labeling features except for figures indicating content quantity. Approval of official marks appearing in newspaper advertisements, billboards, etc., is not necessary; however, such marks may be reviewed locally before publication. Such markings should conform to the illustrations in the regulations and not be misleading.

MASA: This product is a basic component in foods such as tortillas, tacos, burritos, tamales, etc.. The basic ingredient is whole corn, usually white, which is processed by soaking or cooking for a short time in hot lime water. The term "Masa" is acceptable for labeling purposes to identify this material. "Masa Harina" is a dried masa and may be declared as such.

MEAT: The term meat may be used in the product name to identify the use of pork, beef, lamb etc. or the species name may be shown.

MEAT BALLS: At least 65% meat. Up to 12% extenders and binders permitted. Hearts are not allowed but heart meat is allowed.

MEAT BALLS IN SAUCE: Requires a 50% minimum of cooked meat balls, by weight in finished product.

MEAT BALLS, SWEDISH STYLE: At least 65% fresh meat. "Swedish Meatballs" or "Swedish Style Meatballs" are small in size and usually contain 2 or 3 different varieties of meat, nutmeg and/or allspice, potatoes and milk. "Swedish Brand Meatballs Made in USA" is any meatball.

MEATBALLS, TURKEY: At least 65% raw turkey meat. Skin is permitted in natural proportions of meat used; if in excess, it shall be reflected in the product name.

MEATBALLS WITH WATER CHESTNUTS: Water chestnuts are not a common or usual ingredient in formula for meatball products. Labels for meatball items that contain water chestnuts should bear a true product name such as "Meatballs With Water Chestnuts."

MEATBALL STEW: At least 25% meat.

MEAT BASE: Granular, paste-like product which is a shelf-stable product primarily because of its high salt content (30-40 percent).

1. Beef Base-15% beef or 10.5% cooked beef.
2. Pork Base-15% pork or 10.5% cooked pork.
3. Ham Base-18% ham.

MEAT BROTH OR MEAT STOCK: MPR 135:1. Condensed 67:1

MEAT BYPRODUCTS: Byproducts such as tripe, livers, fat, etc., must be individually declared by species and specific name in the ingredients statement.

MEAT CASSEROLES: At least 25% meat or 18% cooked meat.

MEAT CURRY: At least 50% meat.

MEAT CUTS SPECIFICATIONS: Labels for meat cuts with names plus numbers that refer to specifications in the Meat Buyers' Guide from the National Association of Meat Purveyors shall be approved with the understanding that the product is certified by the Livestock Division as meeting the required specification.

MEAT FOOD PRODUCTS CONTAINING POULTRY INGREDIENTS -LABELING: Meat food products containing poultry ingredients in amounts that exceed 20 percent of the total livestock and poultry product portion of the meat food product must have product names that indicate the presence of the poultry ingredients, e.g., Beef and Chicken Chili or Chili made with Beef and Chicken.

Meat food products containing poultry ingredients in amounts at 20 percent or less of the total livestock and poultry product portion of the meat food product must have product names that are qualified to indicate the presence of the poultry ingredients, e.g., Beef Stew - Turkey Added.

However, meat food products that do not meet specified minimum livestock ingredient requirements because poultry ingredients are replacing any part of the required livestock ingredients must have product names that indicate the presence of the poultry ingredients, e.g., Beef and Turkey Stew or Stew Made with Beef and Turkey.

This policy does not apply to: (1) red meat products that are expected to contain poultry ingredients, e.g., Brunswick Stew and Potted Meat Food Product; (Section 319.761) (2) cooked sausages identified in section 319.180 of the meat regulations (Policy Memo #005); or (3) nonspecific loaves, rolls, logs, etc., e.g., Pickle and Pimento Loaf. Policy Memo #30A, dated September 13, 1982.

MEAT FOLDOVER MIT DRESSING: At least 50% meat (chopped and formed).

MEAT LOAF: Uncooked or cooked pork, beef, veal, or lamb and other ingredients in loaf form, but not canned.

1. Ingredients such as cracker meal, oatmeal, bread crumbs, nonfat dry milk, soy ingredients (untextured), milk and whole eggs are not required in product name.

2. May contain:

a. Head meat, cheek meat, heart meat and tongue meat under label declaration in ingredients statement only.

b. Not more than 12% extenders and binders.

c. Partially defatted chopped beef or pork may be used up to 25% and declared as meat in the ingredients statement.

3. Must contain at least 65% meat.

4. Onion, tomato juice, water and other liquid extenders are not directly controlled.

MEAT LOAF, CURED: See Regulations 319.261. Such a product can contain in addition to cures and seasonings, up to 3% ice or water. Extenders or binders are not permitted.

A "Loaf" (Other than meat loaf) consists of meat in combination with any of a wide range of nonmeat ingredients. These products are not identified with the term "Meat Loaf," "Beef Loaf," or the like but with designations such as "Olive Loaf," "Pickle and Pimiento Loaf," "Honey Loaf," "Luxury Loaf," and others that are descriptive.

MEAT LOAF, CANNED (Sterile Packed):

No head, cheek, heart or tongue meat permitted. Other requirements same as uncanned cured meat loaf. Binders and extenders must be shown in the product name such as "Meat Loaf, cereal added".

MEAT LOAF, CANNED (Perishable):

Canned perishable products in the loaf category must:

1. Meet the perishable labeling requirements.

2. Be cured with at least one ounce nitrate per 100 pounds product and $\frac{1}{2}\%$ dextrose or 1% sugar.

3. Show a brine concentration of not less than 3.5% in finished product. Products that contain cereal, starch or other extenders must have not less than 6.1% brine concentration.

4. Be cooked to an internal temperature of not less than 150°F.

MEAT PASTY: At least 25% meat.

MEAT RAVIOLI IN MEAT SAUCE: At least 10% meat in ravioli and at least 50% ravioli in total product. At least 6% meat in sauce.

MEAT SAUCE: At least 6% meat that is ground.

MEAT SPREADS: At least 50% meat or 35% cooked meat. When another major component is considered a significant source of protein such as cheese is added the requirement is reduced to 25% cooked meat. Must show true product name such as "Sausage and Cheese Spread."

MENUDO: See "Beef Tripe Stew."

MESQUITE: Mesquite wood or sawdust will be classified as "hardwood" and acceptable for use in federally inspected meat products.

METAL CONTAINER LABEL SUBMITTALS: Paper take-offs should be submitted for label approval of metal containers bearing lithographed label. Paper take-offs shall be complete reproduction of the finished label.

METHYL CELLULOSE: May be used as an ingredient in formulas for meat and vegetable patties and meat and egg patties provided water or other forms of moisture are not present as ingredients. Methyl cellulose may be included in meat and vegetable patties at a maximum level of 0.11% and in meat and egg patties at a maximum of 0.15%.

METTWURST: An uncooked cured smoked sausage in which byproducts and extenders are not permitted. Beef heart meat acceptable. Water is limited to 3% and the fat content shall not exceed 50%. Policy Memo #20A dated March 26, 1981.

METTWURST, COOKED: Mettwurst which is cooked must be labeled "Cooked Mettwurst," and may contain up to 10 percent water based on finished product. Policy Memo #20A dated March 26, 1981.

METZ SAUSAGE: Cured lean beef and pork and bacon are finely chopped, seasoned and stuffed into beef middles. It is air-dried for 5 days, then given a cool smoke. Classed as a semi-dry sausage.

MEXICAN STYLE DINNERS: Dinners or entrees labeled "Mexican Style" must include items such as tamales and enchiladas making up 25% of the entree. The individual product standard must also be met.

MILAN OR MILANO SALAMI: A dry sausage with a MPR of 1.9:1. It is an Italian type salami except the meat is finely cut. It is made with beef, pork fat, spiced with garlic and has a distinctive cording.

MILK SUGAR: May be declared as milk sugar or lactose.

MINCED BEEF: Must meet the ground beef standard.

MINCE MEAT: At least 12% fresh meat or 9% cooked meat or heart meat. Products marketed as "Mince Meat" which contain beef suet as the only ingredient of animal origin are not considered to be meat food products. When 2% or more cooked meat is present in the formula for a Mince Meat it is considered to be an amenable meat food product. In addition to "Mince Meat," the product name should include kinds of meat, e.g. "Mince Meat with Beef" or Mince Meat with Heart Meat. The "Mince Meat" with less than 2% cooked meat lacks character due to the grinding and mixing, is not considered to be a meat food product. The meat is present for flavor purposes only, and is not referred to in the product name but must be declared in the ingredients statement.

MIXTURES: Mixtures of NFDM, CRDSM, or dried whey, reduced lactose whey, reduced minerals whey and whey protein concentrate with other substances are not allowed except in batter and gravy mixes and breaders. Mixtures of cereal, soy preparations and/or sodium caseinate with other substances are permitted to come into the plant for use in batter and gravy mixes, must show its intended use such as "Patty Mix," "Gravy Mix." The labels of the mixtures must show the ingredients in order of their predominance.

MOCK DRUMSTICKS: Imitation product; non-specific.

MOCK TURTLE SOUP: May be made with beef and beef byproducts. At least 10 percent beef is required.

MODIFIED FOOD STARCH: See "Starch, Modified Food."

MOFONGO: Pork skins and plantain type product with at least 20% pork skins in total formulation. Must show true product name such as "Pork Skin Filling wrapped in Plantain".

MOISTURE PROTEIN RATIO (MPR):

Frizzes-----	1.6:1	Ukrainian Sausage----	2.0:1
Jerky-----	0.75:1	Kipperd Beef-----	2.03:1
Pepperoni-----	1.6:1	Parma Ha-----	2.03:1
Dry Salami-----	1.9:1	Dry Sausage-----	1.9:1

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Pepperoni-----	1.6:1	Dry Salami-----	1.9:1
Dry Sausage-----	1.9:1	Genoa Salami-----	2.3:1
Tropic Cure Pork-----	3.25:1	Sicilian Salami-----	2.3:1
Thuringer-----	3.7:1	Italian Salami-----	1.9:1
Dried Meat-----	2.04:1	Roast Beef, Canned-----	2.25:1
Chipped Beef-----	2.04:1	Farmer Summer Sausage--	1.9:1

MOISTURE PROTEIN RATIO (MPR)-PH: Nonrefrigerated or shelf stable sausages must have a MPR of 3.1:1 or less and a pH of 5.0 or less, unless commercially sterilized. This does not apply to products containing more than 3.5% binders or 2% isolated soy protein.

MONDONGO: See "Beef Tripe Stew." A mixture of one or more of the following: (a) beef tripe, (b) cattle feet with or without hide on, (c) chitterlings, (d) beef intestines.

***MONOSODIUM GLUTAMATE:** When monosodium glutamate is used in a product, its presence must be individually shown in the ingredients statement.

MORCELLA BLOOD PUDDING: Non-specific. The product is made from pork fat, beef blood and/or pork blood and may contain meat.

MORTADELLA: Normally a cooked sausage but can be dry or semi-dry. It is similar to salami and cervelat except that it has large chunks of pork fat. Red sweet peppers are acceptable up to 4% and pistachio nuts up to 1% and shown as added in the true product name.

MORTADELLA (CANNED): Canned items designated "Mortadella" must be labeled with the phrase "Perishable, Keep Under Refrigeration" And must have an MPR is not in excess of 3.85:1. See Manual 18.46.

MORTADELLA - POULTRY: Poultry Mortadella is a dry, semi-dry, or cooked sausage formulated with poultry. The sausage must contain large chunks of pork fat (see policy memo #29) and may contain extenders and/or binders. Red sweet peppers are permitted up to 4% and pistachio nuts up to 1% and shown as added in true product name.

If product is canned the MPR must not exceed 3.85:1, the internal temperature must have reached 160°F and the product labeled "Perishable, Keep Under Refrigeration" or similar wording.

MOSTACCIOLI: This is a macaroni product, round in shape and grooved with the ridges running lengthwise. It is hollowed and the tubes are about the same as the end of a man's little finger. May be declared in the ingredient statement as "Mostaccioli A Macaroni Product."

MOUSAKA, MOUSSAKA, MUSAKA: At least 25% meat. Mousaka is a casserole containing layers of meat and eggplant, made in various ways throughout the Middle East. A true product name is required such as "Eggplant and Meat Casserole."

MOUSSE: A finely emulsified paste made from meat or poultry which contains eggs, egg yolks, or egg whites and which usually contains milk, cream or milk products. Must show true product name such as "Pork Mousse".

MOZZARELLA CHEESE: See "Cheese."

MULLIGAN STEW: At least 25% fresh meat or meat and poultry. Mulligan stew is a mixture of vegetables and meat combined in a gravy or sauce. The label must have a true product name, such as a "Chicken and Meat Mulligan Stew."

MULLICATAWNY SOUP: At least 2% cooked poultry meat and enough curry powder and pepper to characterize the product. The label must show a true product name such as "Chicken Mullica-tawny Soup"

NACHO STYLE, NACHO FLAVOR, AND SIMILAR TERMS:

Acceptable terminology for products possessing the commonly expected flavor characteristics associated with "Nachos," a Mexican hors d'oeuvre. The characterizing flavor components generally include, but are not limited to, cheese (Cheddar or Monterey Jack), tomato (e.g., tomato solids, tomato powder), spices or other natural seasonings and flavorings (usually garlic and onion), and chili peppers (mild or hot). Romano and Parmesan cheese are also often present. However, these cheeses may not be used to satisfy the above cheese requirement.

NATURAL: See "Organic."

NATURAL CLAIMS: The term "natural" may be used on labeling for meat products and poultry products, provided the applicant for such labeling demonstrates that:

1) The product does not contain any artificial flavor or flavoring, coloring ingredient, or chemical preservative (as defined in 21 CFR 101.22), or any other artificial or synthetic ingredient; and 2) the product and its ingredients are not more than minimally processed. For the purposes of this memorandum, minimal processing may include: (a) those traditional processes used to make food edible or preserve it or make it safe for human consumption, e.g., smoking, roasting, freezing, drying, and fermenting; or (b) those physical processes which do not fundamentally alter the raw product and/or which only separate a whole, intact food into component parts, e.g., grinding meat, separating eggs into albumen and yolk, and pressing fruits to produce juices.

Relatively severe processes, such as solvent extraction, acid hydrolysis, and chemical bleaching would clearly be considered more than minimal processing. Thus, the use of a natural flavor or flavoring in compliance with 21 CFR 101.22 which has undergone more than minimal processing would place a product in which it is used outside the scope of these guidelines. However, the presence of an ingredient which has been more than minimally processed would not necessarily preclude the product from being promoted as natural. Exceptions of this type may be granted on a case by case basis if it can be demonstrated that the use of such an ingredient would not significantly change the character of the product to the point that it could no longer be considered a natural product. In such cases the natural claim must be qualified to clearly and conspicuously identify the ingredient, e.g., contains refined sugar.

All products claiming to be natural or a natural food should be accompanied by a brief statement which explains what is meant by the term natural, i.e., that the product is a natural food because it contains no artificial ingredients and is only minimally processed. This statement should appear directly beneath or beside all natural claims or, if elsewhere on the principal display panel, an asterisk should be used to tie the explanation to the claim.

The decision to approve or deny the use of a natural claim may be affected by the specific context in which the claim is made. For example, claims indicating that a product is natural food, e.g., "Natural chili" or "chili" - a natural product" would be unacceptable for a product containing beet powder which artificially colors the finished product. However, "all natural ingredients" might be an acceptable claim for such a product. Policy Memo #55, dated November 22, 1982.

NATURAL SMOKED COLOR: Approval can be properly granted to labels with this statement when the products involved are "Smoked" and not artificially colored. This results as the use of artificial smoke materials can, by means of a number of processing operations, result in a color characteristic being acquired by the frankfurters, bologna and the like. The term "Natural Smoked Color" can be used to properly identify this point.

NAVARIN: Navarin is a stew containing lamb or mutton and vegetables and considered a national dish of France. Must meet the meat stew standard of 25% meat. Show true product name such as "Navarin-Lamb Stew".

NEGATIVE LABELING: Guidelines for the use of negative ingredient statements on meat and poultry labels are as follows:

- 1) Allowed if it is not clear from the product name that the ingredient is not present. For example, the use of "no beef" on the label of Turkey Pastrami would clarify that the product is not the traditional beef product.
- 2) Allowed if the applicant can demonstrate that the statements are beneficial for health purposes, religious preference, or other similar reasons. For example, highlighting the absence of salt in a product would be helpful to those persons on sodium restricted diets.

- 3) Allowed if the claims are directly linked to the product packaging, as opposed to the product itself. For example, flexible retortable pouches could bear the statement Refrigeration or Freezing Needed with this New Packaging Method."
- 4) Allowed when the statements are accurate with the provision that when such claims call attention to the absence of ingredients in a product that are prohibited by regulation or policy, the statements must clearly and prominently indicate this fact so as not to be misleading or create false impressions. For example, "USDA Federal regulations prohibit the use of preservatives in this product" would be an acceptable statement on a ground beef label. Policy Memo #19 dated January 19, 1981.

NET WEIGHT STATEMENT: See Regulations 317.2(h)(1 through 8), MPI Bulletin 211 and 381.121.

Divider Pak: On a product where two cans are taped together, one of which contains the meat or poultry item and the other a vegetable, such as "Chicken Chow Mein," the meat or poultry label may include the net weight on the 20% panel. The vegetable can bears the true name of the product with the total net weight of the top can drained weight of the vegetable can.

Double Packing: When a poultry product and a non-poultry are separately wrapped and placed in a single immediate container bearing the name of both products, the net weight shown on such immediate container may be the total net weight of the two products or such immediate container may show the net weight of the poultry product and the non-poultry product separately. See Regulations 381.12(b).

NET WEIGHT STATEMENTS ON PACKAGES WITH HEADER

LABELS ¹: The guidelines for determining the size and location of net weight statements on meat food product packages with header labels are as follows:

1. The entire front of the package is considered the principal display panel of the package and its area is used to determine the size of the net weight statement. Print size specifications for the net weight statement specified by the regulations must be followed.

2. The net weight statement should be placed within the lower 30 percent area of the header label if no other mandatory labeling features are printed on the rest of the principal display panel of the package. If mandatory features do appear below the header label, the net weight statement must be placed within the lower 30 percent of the total area containing any mandatory information.

¹A "Header Label" is a small label applied across the top of a package usually bearing all of the mandatory labeling information. The rest of the package is most often a clear film containing a meat or poultry product such as luncheon meat. This type of packaging is designed to be used on peg board type displays. Policy Memo #47, dated May 3, 1982.

NEW ENGLAND BOILED DINNER: Must contain at least 25% cooked "Corned Beef."

NON-DAIRY WHITE SAUCE OR NON-DAIRY SAUCE: A sauce made with a non dairy creamer. If this type of a sauce is proposed for use with "Chipped Beef", a suitable name would be "Non-Dairy White Sauce with Chipped Beef" or "Non-Dairy Sauce with Chipped Beef." The reference to "Cream" or any of its derivations should not appear in the product name.

NON-SPECIFIC MEAT FOOD PRODUCTS: Items of this type do not have specific requirements and the ingredients statement shall appear contiguous to the product name wherever product name appears.

NOODLE: See "Macaroni and Noodle type products".

NOODLE CHICKEN VEGETABLE DINNER: (Canned or in glass jars). A minimum of 6% cooked chicken.

NUGGET LABELING: This policy clarifies and replaces Policy Memo 067. Nuggets are irregularly shaped, usually bite-sized meat and/or poultry products, which are usually breaded and deep fat fried and intended to be used as finger foods. There are a number of different types of nuggets; the labeling for which is described below:

(1) Products made from a solid piece of meat or poultry may use the term "Nugget" as part of the product name without further qualification (e.g., "Chicken Nugget", "Beef Nugget").

(2) Products made from chopped and formed meat or poultry may use the term "Nugget" as part of the product name provided a qualifying statement describing such process is shown contiguous to the product name, e.g., "Chicken Nugget, Chopped and formed" or "Beef Nugget, Chopped and Formed."

(3) Products made from chopped meat or poultry and containing binders, extenders and/or water may use the term "Nugget" as a fanciful name provided a descriptive name immediately follows "Species" or "Kind" nugget. An example of a descriptive name would be "Breaded Nugget Shaped Chicken Patties."

(4) Products described in 1, 2, and 3 above which are breaded shall be labeled as "breaded" and shall be limited to 30 percent breadings. Policy memo #88 dated May 23, 1985.

NUTRITION LABELING: The following guidelines are currently being used in the review and approval of nutrition label information when it is voluntarily provided by the processor or when it is required due to the presence of labeling claims or features relating to calorie content and weight control (see Policy Memo 007 on uses of the information panel).

Nutrition information may be presented in the format and style provided by FDA regulations (see 21 CFR 101.9 and enclosed example). The format includes the following information presented in this order: the size of one serving expressed in common household measures or recognized portions such as cups, ounces, slices, pieces, etc.; the number of grams of protein, carbohydrate, and fat per serving; and the Recommended Daily Allowance (U.S.RDA) of protein, vitamin A, vitamin C, thiamine, riboflavin, niacin, calcium and iron per serving.

An abbreviated format is also accepted for labeling meat and poultry products. This format includes the number of calories and the number of grams of protein, carbohydrate, and fat in a specified serving of the product.

Both nutrition labeling formats may be supplemented with information on other nutrients that may be of interest to consumers. Examples include: fatty acid composition reported in grams per serving, milligrams of cholesterol reported in 5mg increments and sodium information reported according to the guidelines in Policy Memo 049C. When the FDA nutrition labeling format is used, information on the percent of the U.S. RDA of labeling format is used, information on the percent of the U.S. RDA of additional vitamins and minerals, such as vitamin B12 and vitamin B6, may be included. Other means of presenting nutrition information will also be considered.

When labels bearing nutrition information are submitted for approval, appropriate information should also be submitted to support the label declarations. Acceptable information would be:

1. Information derived from recognized reference sources, such as the recent revisions of "Composition of Foods" Agriculture Handbook No. 8 published in 1976 or later. (Due to the nature of this type of data, its use will most likely be limited to those products that are essentially nonformulated, e.g, turkey breasts or groun beef

2. Information from recognized reference sources, which demonstrates that calculations from the nutrient content of the product's individual ingre-dients adequately reflect the nutrient content of the product.

3. Information derived from industry or company analytical data bases. At a minimum three laboratory analyses should be performed and ideally each analysis should be from a composite of 12 units from 12 consecutive production lots. Such analysis shall be performed in accordance with "Official Methods of Analyses of the Associaton of Official Analytical Chemists" (AOAC) or the "Chemistry Laboratory Guidebook" of the Department of Agriculture. Alternative methods of analysis may be used if submitted to the Administrator and determined to be acceptable. With respect to (1) and (2) above, it may also be necessary that laboratory analyses be performed to assure the adequacy of the calcula- tions and the applicability of the reference sources.

A Partial Quality Control (PQC) program for fat and other percentage labeling claims or a Nutrition Labeling Verification (NLV) program for other nutrition information is usually required and must be approved before the labels can be used. In certain cases, an NLV program and the conditions for exemption are discussed in Policy Memo 85. Policy Memo 86, dated May 23, 1985.

NUTRITION LABELING VERIFICATION: This policy memo replaces policy memo 074. The Agency has been requiring a partial quality control (PQC) program to verify the continued accuracy of any nutrition labeling information, including sodium content. PQC programs will still be necessary for fat claims and other per-centage labeling claims such as "95 percent Fat Free," "50 percent leaner than...", ect. For all other nutrition information the continued accuracy of nutrition information will be assured through a Nutrition Labeling Verification (NLV) program. This policy memo identifies the requirements of the NLV program and conditions where NLV programs will not be necessary.

For example, NLV programs for certain standardized products are not necessary. Processors of ground beef (319.15(a)), hamburger (319.15(b)), fabricated steak (319.142), cooked sausages (319.180), and margarine (319.700), able to demonstrate that the stated nutrition label claims will remain representative over time because of other controls, will not need to apply for an approved NLV program before use of the labels. (Note: Only those components or nutrients that are controlled, either directly or indirectly, by inplant and agency controls are exempt from the NLV program under this criterion.)

In addition, an NLV program will not be required where: (1) an adequate basis exists from a recognized reference source, such as the revisions of Agriculture Handbook No. 8 published in 1976 or later; or (2) there is information that demonstrates that calculations from the nutrient content of the product's individual ingredients adequately reflect the nutrient content of the product; or (3) a sufficient data base exists to assure that the label reflects and will continue to reflect the content of the product. Such a data base can consist of individual sample results (not composites) on 30 units of product, with each unit of product being from a different, consecutive day of production. The data must show that the mean value of the 30 samples is at or below the label value of the 30 samples is at or below the label value for calories, fat, carbohydrate, sugars, cholesterol, fatty acids, and sodium, and at or above the label value for all other nutrients. The data must also demonstrate that the standard deviation of the analyzed values does not exceed 25 percent of the average value.

The data can consist of data already accumulated under previous control programs. Products which have been produced for some time under a partial quality control (PQC) program may have sufficient data to demonstrate that an NLV program is no longer required to verify continued accuracy. Other data plans which provide at least equal assurance that the label reflects and will continue to reflect the content of the product may be submitted to the Standards and Labeling Division for consideration.

Products for which NLV programs are not required remain subject to periodic sampling, as determined necessary by the Agency. In addition, processors must submit to the Standards and Labeling Division, at least annually, the results of a single composite analysis of 12 samples of ready-to-sell product randomly selected from 12 consecutive lots (one shift's production) in order to demonstrate the continued accuracy of the labeling. Other data which provide at least equal assurance of the continued accuracy of the labeling may be substituted.

Processors wishing to be exempt from the NLV program should make this clear in writing or at the time the label is submitted to the Standards and Labeling Division for approval. If an NLV exemption is granted, the processor will be notified in writing and a copy will be sent to the inspector in charge will be notified if the data are inadequate to support a continuation of the exemption.

Whenever the processing procedures or formulation is changed for a product for which an NLV program is not required. The product is no longer exempt from an NLV program unless it can be demonstrated that the changes do not change the nutrition information declarations. The processor may need to submit to the Standards and Labeling Division the results of a single composite analysis of 12 samples of ready-to-sell product randomly selected from 12 consecutive lots to demonstrate the continued accuracy of the nutrition information.

Products for which an NLV program is required, must have the program approved in accordance with the FSIS Guidelines for a Nutrition Labeling Verification Program, Policy Memo #85, dated May 23, 1985.

OCOLLA, HAM: A cooked ham.

OLD FASHIONED: The term "Old Fashioned" may be used on labels if it is stated in the possessive such as: "Our Old Fashioned" or using the firm's name. When related to a cured and smoked pork product, other than fried skins, it is interpreted to imply processing by means of a "dry cure." If the item is to be prepared otherwise, and "Old Fashioned" is to be present on a label, then it must be in conjunction with "Brand" and the entire phrase shown in the same size and style lettering. "Old Fashioned Smokehouse Flavor" is acceptable if product is smoked by the traditional method in a smokehouse.

OLD WORLD: See "Continental, or Old World."

OLEOMARGARINE: The Est. No. may be omitted from the outer container, provided that articles are completely labeled including Est. No. inside.

OLEO STOCK: See Regulations 317.8(b)(20).

OLIVES, STUFFED: Acceptable ingredient declaration for olives stuffed with real pimentos.

OMELETS WITH:

Bacon - At least 9% cooked bacon.

Chicken Livers - At least 12% cooked liver.

Corned Beef Hash- At least 25% creamed beef hash.

Creamed Beef- At least 25% creamed Beef.

Ham - At least 18% cooked ham.

Sausage- At least 12% dry sausage.

Sausage and Cheese, (omelet with pepperoni, cheese and sauce). At least 9% sausage in total product.

OMELET, FLORENTINE: At least 9% meat (cooked basis), must contain spinach.

OMELET, WESTERN STYLE: Must contain at least 18% ham along with onions and green and/or red peppers.

OPEN DATING: Labels showing further qualifying phrases in addition to the explanatory phrase must submit with the application sufficient documentation to support these additional claims. See regulations (9 CFR 317.8(b) (32) & 9 CFR 381.129(c)). Some local authorities require that packaged foods heated and sold hot from industrial catering vehicles be dated with the day the foods were placed in the warming units (e.g., Tuesday, Friday, etc.). When assured by the local authorities that the foods are under a rigid local inspection program, the designations may be approved without an explanatory statement as required by the regulations. To date only the county of Los Angeles has provided this assurance.

ORANGE PRESERVES: Not necessary to sublist ingredients.



PAELLA CON BACALAO: At least 35% cooked meat or poultry meat and seafood and no more than 25% cooked rice. The label must show true product such as "Beef and Fish with Rice".

PANCETTA: A rolled, cured, spiced pork belly. Trichinae treatment required.

PAN HOUS OR PON HOSS: Should be labeled such as "Pan Hous with Meat," or "Pon Hoss Prepared with Meat." No meat requirement.

PAPAIN: Meat and poultry products that are dipped in a solution containing papain shall show in conjunction with product name a statement such as "Tenderized with a solution of (list ingredients of solution)." Carcasses of animals treated with papain by antemortem injection shall be roller branded "Tendered with Papain." Parts not so marked shall be labeled as "Tendered with Papain." See Regulation 317.8(b)(25) and 381.120.

PAPRIKA: A condiment consisting of the dried ground pods of mild sweet peppers. (*Capsicum annum* L.)

1. Not permitted in beef that is uncured or uncooked such as hamburger, ground beef, or beef patties.

2. Permitted in cured and cooked products if it does not alter original color, if color is altered, label to read "Artificially Colored." See Regulations 318.7(d)(1).

3. If paprika and/or oleoresin of paprika are used in any product they must either show by their true product name or may follow the regulations and show as either "Spices and Coloring" or "Flavoring and Coloring" whichever applies.

PAPRIKA IN SAUSAGES: Not permitted in fresh sausages, breakfast sausages, or pure pork sausages.

PARSLEY: Fresh parsley may be substituted as a seasoning for dehydrated parsley without label change.

PARTIALLY DEFATTED (Beef or Pork) FATTY TISSUE:

These are by-products produced from fatty trimmings containing less than 12% lean meat. These ingredients may be used in meat products in which by-products are acceptable. Products include non-specific loaves, beef patties, frankfurters with by-products, bologna with variety meats, imitation sausage, potted meat food product, sauces, or gravies. See Regulations 319.15(e) and 319.29(a).

PARTIALLY DEFATTED COOKED (Beef or Pork) FATTY

TISSUE: This product may be used as an ingredient in: Beef patties (cooked and uncooked), Potted meat food product, sauces, gravies, imitation sausage, and non-specific loaves. No limit on quantity is made. It is believed to be self-limiting.

PARTIALLY DEFATTED CHOPPED BEEF (or Pork): See Manual 18.55. Partially Defatted Chopped Beef is not permitted in hamburger, ground or chopped beef. If used in products (such as taco mix or patty mix) which later may be used in preparing other products (such as tacos or patties), the PDCB or PDCP must always be declared in the ingredients statement of the mix. Products in which partially defatted chopped (species) is permitted are:

Beef Patties (Cooked and Uncooked) -	No limitation and identified as beef in ingredients statement. - 25%**
Chili	
Chinese EggRoll and other Chinese Specialities	-12% PDCP
Chopped Beef Steak	-12%*
Corned Beef Hash	-12%
Fabricated Steaks	-12%
Cooked Sausage (319.180(b))	-15%*
Imitation Sausages	-No limitation
Luncheon Meat	-No limitation
Meat Balls	-25%**
Meat Fillings for tacos, burnitos enchiadas, tamales and other Mexican foods	-25%**
Meat Loaves	-25%
Non-specific loaves	-25%
Pepper Steak	-12%*
Pizza Meat topping	-25%
Pizza with Meat	-25%
Potted Meat Food Product	-No limitation
Salisbury Steak	12%*

* Percent of Meat Block

** If larger cannot be declared as meat in the ingredient statement.

PARVEMARGARINE: Used in Kosher products as a substitute for margarine, butter and other such foods which might have a dairy background.

PASTELES: At least 10% fresh meat. Product is always made with pork in Puerto Rico. The label must show true product name such as "Pork Pasteles".

PASTELLILLOS: (Puerto Rican Style product containing at least 8% cooked meat. Species is part of product name. Ex. "Pork Pastellillos"

PASTIES: At least 25% fresh meat. The label must show true product name such as "Beef Pasties".

PASTITSIO: (Greek for casserole) At least 25% fresh meat or 18% cooked. A product containing macaroni, ground beef, tomato paste, wine, white sauce and Parmesan cheese may be labeled "Greek Style Pastitsio, Made in USA."

PASTRAMI: Beef that is cured with spices and smoked. It is generally made from the under side of beef but other cuts can be used. Pastrami, Water-Added not permitted. Unsmoked pastrami product must be labeled "Unsmoked Cooked Pastrami."

PASTRAMI, TURKEY: Cured and smoked turkey product.

PATE DE FOIE: At least 30% liver. Pate means paste; foie means liver.

PATTIES: Chopped and shaped not required on products labeled patties.

1. Paprika not permitted in fresh meat patties.

2. PDCB or PDCP may be listed as beef or pork, except in patties with mechanically separated (species) product and school lunch labeled products.

3. PDBFT and PDPFT permitted. Show as such in ingredients statement.

4. Meat patties, with added fat up to 20% of the meat block, from a source other than that shown in the name, show as added, (ex. Veal Patties, Beef Fat Added): over 20% to be part of the product name, such as, "Veal and Beef Fat Patties." Ground beef patties - no extenders or water added. Hamburger patties - no extenders or water added. Same requirement as hamburger.

5. Prebroiled beef patties with simulated stripes (patties are deposited on conveyor and pre-broiled). Parallel stripes are applied with a solution of caramel coloring and water

through parallel spigots. Product name will identify use on the label.

6. Antioxidants are permitted in pork or beef patties both raw and cooked.

7. Beef Patties: If beef by products are added which are not permitted by the standard, the list of ingredients must immediately follow the product name. see "Patties" and Regs 319.15(c).

8. Pork Patties: The standard for beef patties 319.15(c) shall be applied with the exception that the species is pork. If pork byproducts are added which are not permitted by the standard, the list of ingredients must immediately follow the product name.

PATTIE FOLDOVER MIT DRESSING: At least 50% pattie.

PATTIES (Jamaican Style): Product must contain at least 25% meat. A beef filled turnover approved as "Jamaican Style Patty."

PAUPIETTE: Thinly sliced pieces of meat stuffed and rolled. Same standard as "Beef Roulade," which is not less than 50% cooked meat.

PEANUT BUTTER FLAVORED WITH CRUSHED, FRIED

BACON RINDS: Product consisting of peanut butter and about 8% crushed, fried bacon rinds is considered as peanut butter spread to which the crushed, fried bacon rinds are added for flavoring purposes. The name suggested for this item is "Peanut Butter, Flavored with Crushed, Fried Bacon Rinds." As long as the crushed, fried bacon rinds do not exceed 8% of the total formula, the item will not be regarded as being a meat food product and therefore, not amenable to the Federal Meat Inspection Act.

PEANUT FLOUR: (Peanut Meat, Peanut Grits) can only be used in non-specific products that are not subject to moisture controls.

PEPPERS AND COOKED SAUSAGE IN SAUCE: Not less than 20% cooked sausage in total formulation.

PEPPERONI: A dry sausage prepared from pork or pork and beef. If beef is used with pork the formulation may not contain more than 55% beef and still be called pepperoni. Combinations containing more than 55% beef are called beef and pork pepperoni. Pepperoni made with beef must be called beef

pepperoni. Pepperoni must be treated for destruction of possible live trichinae and must have an MPR of not more than 1.6:1. Antioxidants are permitted in pepperoni. The casing, before stuffing, or the finished product, may be dipped in a potassium sorbate solution to retard mold growth. Extenders and binders are not permitted in pepperoni. Hearts, tongues, and other such tissues are not acceptable ingredients.

PEPPERONI, COOKED: Not an acceptable product name.

PEPPERONI WITH POULTRY: Poultry may be added to pepperoni if properly labeled. If the meat block is 20% or less poultry, the product is labeled "Pepperoni with Turkey (kind) Added." When poultry over 20% of the meat and poultry block product is labeled "Pork and Turkey (kind) Pepperoni." An MPR of 1.6:1 is applied. If the amount of poultry exceeds that of the meat, the product label reads "Turkey and Pork Sausage." This would carry a poultry legend.

PERISHABLE: See "Processing Requirements."

PETITE MARMITE: See "Soup."

PFEFFERWURST: Product should conform to sausage standard and contain whole pepper corn. Pork livers, pork stock, and beef blood are not acceptable ingredients.

pH:	0	1	2	3	4	5	6	7	8	9	10	11	12	13	14
	Acidity						Neutral				Alkalinity				

PHOSPHATES IN DIPPING SOLUTIONS: Phosphates have been approved for use as buffering agents in dry mixtures intended for solutions containing proteolytic enzymes. The phosphates, should not exceed 0.1% of the "tenderizing" solution if they are to be considered incidental additives.

PHOSPHATES IN SAUSAGES: If trimmings containing phosphates are used in formulating sausage products, and the usage rate of these trimmings does not exceed 10% of the meat block, the trimmings may be used without declaration of the phosphates in the ingredients statement.

PIROSHKI: A Russian or Jewish dish made of thin rolled dough or pastry that is filled and either steamed, baked, or fried. They resemble small turnovers, pockets or raviolis. The requirement is 10% cooked meat.

PICADILLO: At least 35% cooked meat. A Mexican style hash usually made with beef, garlic, onions, vinegar and raisins. The label must show true product name such as "Beef Hash".

PICKLES: Pickles do not have a standard of identity, although they are fairly standard in their composition. Pickle relish must sublist ingredients.

PICKLED PRODUCTS, DRY PACKED: Products that are pickled and dry packed should be qualified with the name of the pickle as part of the product name such as "Knockwurst Pickled with Vinegar," or "Knockwurst Pickled." The weight of the package shall be the weight of the product less the weight of the pickle that will weep out of the product.

PICNIC: When used in reference to pork, picnic is not an acceptable term unless accompanied by the description "Pork Shoulder Picnic".

PIES: At least 25% meat. Meat in the gravy may be counted. Poultry pies require at least 14% cooked poultry meat.

PIE FILLING: At least 37.5% meat. Poultry pie filling 18-3/4% cooked poultry meat.

PIMENTO: Refers to allspice, but must be specifically named. Also known as Jamaica pepper.

PIMIENTO: A cone shaped thickwalled Spanish sweet red pepper. Other varieties of sweet red peppers are to be listed as sweet red peppers. To use pimiento in a product name, pimientos must be the variety of sweet red peppers used. See Section 17.13(o)(3) of the Meat and Poultry Inspection Manual. Policy Memo #4A dated August 20, 1980.

PIMIENTO SAUSAGE: Pimientos permitted up to 4% of total formulation when declared in product name as "Pimiento Sausage."

PINKELWURST: A cooked product that is stuffed in a casing with a diameter of from 1½ to 2 inches and a length of about 10 to 12 inches. It is formulated with beef fat, pork fat, onions, oat groats, water and sufficient spice to satisfy seasoning requirements. The product is cooked in water to an internal temperature of more than 152°F.

PIZZA: (See Regulations 319.600) with

Meat: At least 15% meat.

Sausage: At least 12% cooked sausage or 10% dry sausage (e.g. pepperoni).

Poultry: At least 12% cooked poultry meat.

Bacon: At least 9% cooked bacon.

Chili with beans: At least 25% chili with beans.

Meat Pattie Crumble: At least 15% pattie crumbles (fresh) or 12% cooked.

An oxygen interceptor used in pepperoni or sausage need only be reflected in the ingredients statement as "BHA or BHT added to improve stability."

PIZZA BURGER: Shall meet burger standard such as hamburger or ground beef patty. It can be two patties with cheese (usually Romano) and/or tomato or pizza sauce between the patties.

PIZZA, CHICAGO STYLE: Acceptable labeling for a product which has been manufactured by first placing the cheese on the crust, then following with the meat and then the sauce. Condimental quantities of a grated cheese may then be placed on the top. The product usually has the deep dish characteristics. The requirements for pizza as designated in 319.600 and various policies must be met.

PIZZA, COMBINATION OR DELUXE: Must meet the requirements for pizza as designated in 319.600. In combination pizza such as "Sausage and Pepperoni Pizza", the component declared last, such as pepperoni in the above example, must satisfy at least 25% of its requirement.

PIZZA CONTAINING CHEESE SUBSTITUTES: Meat requirements of 319.600 must be met. Labels which contain cheese in a ratio less than one part cheese to nine parts cheese substitute must contain additional qualifying information. Example Pizza - Sausage, cheese substitute and cheese; Combination Pizza - Sausage - Pepperoni - Imitation Cheese and cheese. Policy Memo #1 dated May 6, 1980.

PIZZA DOGS: A non-specific product.

PIZZA, PAN STYLE: Pizza that are marketed in a pan and contain a thick crust.

PIZZA PUPS: Product has two crusts, filled with a mixture of pork, tomato puree, and condimental substances. The finished article is approximately 8 inches in length, 2½ inches wide with a thickness of ¾ inches. It is a type of pizza. The label must show a true product name such as "Pork and Sauce Filling in A Crust."

PIZZA ROLL: This is a nonspecific meat food product. When the name appears on a label, there must be a contiguous statement identifying the major components of the product or a complete ingredient listing. There are two major types of pizza rolls. One is a cooked sausage-like meat food product that contains cheese, usually contains peppers and has no water limitation. The second type consists of a roll-shaped dough enclosure with various fillings. A manufacturer of the latter type of product has asserted trademark protection of the term "pizza roll."

PIZZA SAUCE WITH SAUSAGE: At least 6% sausage.

PIZZA SAUSAGE: Not an acceptable name. Product must be labeled "Sausage for Pizza."

PIZZA TOPPING MIX: A non-specific product. Antioxidants are not permitted in pizza topping unless entered as a permitted ingredient in fresh sausage. If the topping is specific, such as beef or pork topping mix, the ingredients are limited to meat and seasonings.

PFF (PROTEIN FAT FREE): See Cured Pork and 319.104 and 319.103.

PLASTIC CANS: Plastic material may be used to package cured pork products under section 319.104 of the meat inspection regulations only if it meets the following requirements: Policy memo #36 dated November 3, 1981.

(1) The plastic packaging material is approved by the Food and Drug Administration (FDA) and/or the USDA Food Ingredient Assessment Division as appropriate.

(2) The plastic container encloses the product during thermal processing.

(3) The plastic container is impermeable and hermetically sealed.

(4) The plastic container has a label bearing all required handling statements.

POLISH SAUSAGE: Pork and pork byproducts shall comprise at least 50% of the meat and meat byproducts ingredients. To have beef as predominant ingredient, product name would be "Beef and Pork Polish Sausage." Green peppers are permitted up to 4% in total formulation.

PIZZA SAUCE WITH SAUSAGE: At least 6% sausage.

PIZZA SAUSAGE: Not an acceptable name. Product must be labeled "Sausage for Pizza."

***PIZZA TOPPING MIX:** A non-specific product, including those products which indicate the type of meat or poultry in the product name (e.g. Chicken and Pork Pizza Topping or Beef Pizza Topping). Antioxidants are permitted (9 CFR 318.7(c)(4)). Water, extenders, and binders are acceptable.

PFF (PROTEIN FAT FREE): See Cured Pork and 319.104 and 319.105.

PFF (PROTEIN FAT FREE) ADJUSTING FOR USE: Protein Fat Free (PFF) controlled cured pork products with qualifying statements, e.g., "Ham-Water Added," may be used in place of PFF controlled cured pork products without qualifying statements, e.g., Ham, to meet the minimum meat requirements of various products. However, the amounts of the PFF controlled cured pork products with qualifying statements used will need to be increased. For example, if a standard requires a certain amount of Ham and a processor wishes to use "Ham-Water Added," a greater amount of the "Ham-Water Added" will be needed to meet the standard. The magnitude of the additional amount is directly related to the relationship between the respective PFF values. Policy Memo #93, dated December 16, 1985.

Example: Ham Salad requires 35% Cooked Ham. "Ham Water Added" will be used in the product formula.

Calculation: Multiply the PFF value for Ham (20.5) by the amount of required Ham (35%). Divide this answer by the PFF value of the product being used to formulate the product. (In this example PFF value for "Ham-Water Added" is 17.0).

Answer: $[(0.35 \times 20.5)/17.0] \times 100 = 42.21\%$ "Ham-Water Added" needed in the formula.

Example: Ham Pie requires 25% Ham based on green weight. "Ham with Natural Juices" will be used in the product formula.

Calculation: Multiply the PFF value for Ham (20.5) by the amount of required ham (25%). Divide this answer by the PFF value of the product being used to formulate the product.

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(In this example PFF value for "Ham with Natural Juices" is 18.5).

Answer: $[(0.25 \times 20.5) / 18.5] \times 100 = 27.70\%$ "Ham with Natural Juices" needed in the formula.

ADJUSTING FOR "HAM AND WATER PRODUCT X% OF THE WEIGHT IS ADDED INGREDIENTS."

Consider a formulated product which is required to contain at least 50% Cooked Ham. Suppose the processor wishes to use a "Ham and Water Product (HWP)" in which 20% of the weight is added ingredients as the source of the Ham in the formulation. This product contains 80% Ham and 20% added ingredients. Clearly, the processor must use more than 50% HWP in the process. Using 50% HWP would result in only 40% Ham in the finished product, i.e., the added ingredients in the HWP represents 25% of the ham content. (If it were a 10 lb., HWP, there would be 8 lbs. of Ham and 2 lbs. of added ingredients. $(2 / 8 \times 100 = 25\%)$. Consequently, an additional 25% of HWP is required in the formulation.

The following example may be used to determine the percentage HWP needed to equal Ham:

Ham and Gravy requires 50% Cooked Ham.
"Ham and Water Product 20% of Weight is Added Ingredients" will be used in the formulation.

Step 1: Subtract the percent added ingredients from 100%
(In this example: $1.00 - 0.20 = 0.80$)

Step2: Determine the amount of Ham needed in the formula:
(In this example: 50%)

Step3: Divide the amount of Ham required (Determined in Step2) by the answer in Step 1 (In this example:
 $0.50 / 0.80 = 0.625$)

Step4: Multiply the answer in Step 3 by 100. Answer for this example is 62.50% "Ham and 20% Water Product" is needed as the equivalent of 50% Ham.

PLASTIC CANS: Plastic material may be used to package cured pork products under section 319.104 of the meat inspection regulations only if it meets the following requirements: Policy memo #36 dated November 3, 1981.

(1) The plastic packing material is approved by the Food and Drug Administration (FDA) and/or the USDA Food Ingredient Assessment Division as appropriate.

(2) The plastic container encloses the product during thermal processing.

(3) The plastic container is impermeable and hermetically sealed.

(4) The plastic container has a label bearing all required handling statements.

***POINT OF PURCHASE MATERIALS:** Point of purchase materials which refer to specific meat or poultry products are considered labeling under certain circumstances. When printed and/or graphic informational materials (e.g., pamphlets, brochures, posters, etc.) accompany or are applied to products or any of their containers or wrappers at the point of purchase, such materials and the claims that they bear are deemed labeling and they are subject to the provisions of the Federal Meat Inspection Act and the Poultry Products Inspection Act.

Although the Standards and Labeling Division (SLD) does not exercise its authority to subject point of purchase materials to specific prior approval (materials shipped with the product from the federally inspected establishment are an exception), we do expect point of purchase materials to be in accordance with the Federal regulations and all current labeling policies. Upon request, SLD will review and comment on the point of purchase promotional materials will be scrutinized for special claims, particularly those related to nutrition, diet, and animal husbandry practices.

Claims related to nutrition and diet must be made in accordance with all current nutrition labeling policies. Continuing compliance with stated claims will be assured through periodic sampling, as necessary. Claims are expected to be within the compliance parameters identified in Policy Memo 085B (Nutrition Labeling Verification Procedures).

Animal husbandry claims (e.g., the non-use of antibiotics, or growth stimulants) may be made only for products shipped in containers or wrappers labeled with the same animal production claims.

Point of purchase materials not in compliance with the provisions of this policy memo should be modified as soon as possible, but no later than six months from the date of this memo. Policy Memo #14, dated July 6, 1988.

POLISH SAUSAGE: Pork and pork byproducts shall comprise at least 50% of the meat and meat byproducts ingredients. To have beef as predominant ingredient, product name would be "Beef and Pork Polish Sausage." Green peppers are permitted up to 4% in total formulation.

POLYNESIAN STYLE SAUSAGE: Must contain fruit juices, a sweetening agent, and soy sauce.

POLYSORBATE: Permitted in pickling solutions without declaration.

PORKETTE: A pork product conforming to the standard and labeling of product described in 319.15(d). The term may also be used for products other than fabricated pork steaks if used with a true descriptive name.

PORK AND BACON SAUSAGE: Up to 50% bacon permitted provided:

- a. bacon is brought back to green weight before use.
- b. product is trichinae treated.
- c. product name is "pork and bacon sausage."

To differentiate between these two products, the standard will be "Pork Sausage and/or Bacon" using 10 to 20% bacon. "Pork and Bacon Sausage" using above 20% but not more than 50% bacon.

***PORK WITH BARBECUE SAUCE:** If unskinned pork or pork skin in natural proportions is used to meet the standard for "Pork with Barbecue Sauce" or "Barbecue Sauce with Pork" products, the term "unskinned" must appear in the product name. If the standard is met using "pork" and any skin is added, then the product name must be qualified with the term "Pork Skin Added."

PORK AND DRESSING WITH GRAVY: At least 30% pork.

PORK BURGER: Apply the hamburger standard and substitute pork for beef. Antioxidants are not permitted. (Reg. 319.15(b))

PORK CRACKLINGS: Product eligible to be labeled as "Pork Cracklings" must be prepared from fatty tissues from which the skin has been detached. In the event the skin is not removed from the product prior to rendering, then a descriptive name

must be used to informatively identify the product (e.g, "Pork Crackling, Pressed Residue from Lard Rendering" or "Pork Cracklings, Fried-Out Pork Fat with Attached Skin").

PORK CUTLETS: Term has been used for many years in association with product made from a piece of lean muscle trimmed from the tip of jaw bones, temporal meat, and from lean cheek meat free of fat and glands, either frenched by hand pounding or processed through a "Frenching Machine."

PORK WITH DRESSING AND GRAVY: At least 30% cooked pork. Product labeled as "Pork and Dressing" must have at least 50% cooked pork; "Gravy and Pork with Dressing" or "Gravy and Dressing with Pork" requires cooked 20% pork.

PORK FAT: Pork fat shall be declared as such in the ingredients statement. Clear fatbacks and clear shoulder placentes must be declared as "Pork Fat". Pork fat may be declared as pork in the ingredients statement if it contains visible lean and it is used in a standardized product which has a fat limitation.

PORK JOWLS: May be declared as pork if skinned.

PORK LOIN, Short Cut: This product consists of the loin remaining following the production of "Long Cut" ham. This means the butt portion of the loin remains with the ham product.

PORK PATES: Pork pate tissues from which the skin has been removed containing approximately 35 to 40% lean tissue should be identified as "pork" in the ingredient statement on the label.

PORK SAUSAGE: Product identified as pork sausage does not include the use of pork cheeks. When such an item is offered as "Whole Hog," then it is the usual custom to make use of tongues, hearts, and cheeks in the same natural proportion as that found in the hog carcass. "Cooked Pork Sausage" is a pork sausage conforming to the standard in 319.141, that has been cooked.

PORK SIDE MEAT: Is an acceptable product name.

PORK SKIN BRACIOLI: Same as Bracioli-only with pork skins.

PORK SKINS: Not permitted in salami, bologna, frankfurters, vienna and braunschweiger. When packed in vinegar pickle they are not permitted to be artificially colored. When pork skin, either attached to fat and/or muscle tissue or detached

from fat and/or muscle tissue, is used to manufacture meat or poultry products, it must be specifically listed in the formulation on the label approval application form and in the ingredients statement on the label, e.g. "Pork Skins", "Unskinned Pork Jowls" "Unskinned Pork Shoulder Trimming", "Unskinned Pork Fat" and "Unskinned Pork Bellies".

"Detached skin" refers to the portion of skin from which most of the underlying fat is removed, e.g., skin from bacon intended for slicing, skin from closely skinned hams, shoulder cuts, fat backs, etc. If removal of skin portions is incidental to removal of a considerable proportion of underlying fat from ham, shoulder, back etc., preparatory to rendering such fat, portions of skin so removed should not be regarded as detached skin and may be included with fats and rendered into lard. Ham facings are not regarded as detached skin.

PORK SKINS, FRIED: When prepared from the skin of smoked pork bellies it may be labeled as "Fried Bacon Skins," "Fried Bacon Rinds" or "Fried Pork Skins." The kind of skin used must be stated on the transmittal form when submitted for label approvals.

PORK SKIN RESIDUE AFTER GELATIN EXTRACTION: This material consists of back fat skins from which the gelatin has been extracted by means of soaking the skin in acid and subsequent low temperature cooking for the extraction of gelatin. It is not permitted in sausage but may be used in imitation sausage, potted meat food product, loaves (other than meat loaves) etc.

POTASSIUM LABELING GUIDELINES:

1. The label of any meat or poultry product may bear quantitative information on the amount of potassium in a serving of the product. When this information is provided, the serving size must appear on the label and must be within the range of serving sizes customarily used for that product. Potassium and sodium content information may be included without other nutrition information. Labels may not bear nutrition information on potassium content alone.

1. The label of any meat or poultry product may bear quantitative information on the amount of potassium in a serving of the product. When this information is provided, the serving size must appear on the label and must be within the range of serving sizes customarily used for that product. Potassium and sodium content information may be included without other nutrition information. Labels may not bear nutrition information on potassium content alone.

2. Quantitative information on potassium content shall be declared in terms of milligrams (mg) per serving of the product. The potassium content shall be expressed as zero when the serving contains less than 5 mg, to the nearest 5 mg increment when the serving contains less than 5 to 140 mg of potassium and to the nearest 10 mg increment when the serving contains greater than 140 mg of potassium.

3. Nutrition labeling does not require the inclusion of potassium content information. However, if potassium content information is included on the nutrition information panel of a meat or poultry product, the potassium content information must immediately follow the information on sodium content.

4. When labels bearing potassium content information are submitted for approval, appropriate information should also be submitted to support the label declaration. Acceptable information would be:

(a) Information that demonstrates that calculations from the potassium content of the product's individual ingredients adequately reflects the potassium content of the product.

(b) Information derived from recognized reference sources, such as the revisions of Agriculture Handbook No. 8 published in 1976 or later.

(c) Information derived from industry or company analytical data bases. At a minimum, three laboratory analyses should be performed, and ideally each analysis should be from a different lot of product. Such analyses shall be performed in accordance with "Official Methods of Analysis of the Association of Official Analytical Chemists" (AOAC) or the "Chemistry Laboratory Guidebook" of the U.S. Department of Agriculture. Alternative methods of analysis may be used if submitted to the Administrator and determined to be acceptable.

With respect to (a) and (b) above, it may also be necessary that laboratory analyses be performed to assure the adequacy of the calculations and the applicability of the reference sources.

5. Processors are responsible for assuring the continued accuracy of the potassium content of their products. The basis for verifying potassium content will be as follows:

(a) A partial quality control (PQC) program approved by the Processed Products Inspection Division is required for products not covered in (b) below to verify the continued accuracy of any potassium labeling value. Such a PQC program may be principally formulation control coupled with an occasional laboratory analysis, only laboratory analysis of finished products, or some combination of the two. When laboratory analyses alone is relied on for verification, sampling frequency will depend on the correlation of the laboratory results to the potassium value on the labeling.

(b) A PQC program will not be required for products where: (1) an adequate basis exists from a recognized reference source, such as the revisions of Agriculture Handbook No. 8 published in 1976 or later; or (2) there is information that demonstrates that calculations from the potassium content of the product's individual ingredients adequately reflect the potassium content of the products; or (3) there is a data base consisting of sufficient number of analyses to establish the product's variability and establishing that the standard deviation does not exceed 25 percent of the average. The data can be submitted as part of the label approval application, or can be accumulated under a PQC program. Products which have been produced for some time under a label PQC program may have accumulated sufficient data to demonstrate that the PQC is no longer required. Processors of such products may submit such data to the Standards and Labeling Division for evaluation.

Products labeled with potassium content information for which a PQC is not required are still subject to Agency monitoring. In addition, the Standards and Labeling Division will require processors to submit no less frequently than annually the results of a single composite analysis of 12 samples randomly selected from 12 different lots to demonstrate the continued validity of the potassium content. Policy memo #78, dated November 15, 1984.

POTATO AND CRACKLING RING: At least 25% pork crackling.

POTATO SAUSAGE, POTATO BRAND SAUSAGE, POTATO RING AND POTATO BRAND RING: A cooked or uncooked meat food product with the following requirements. Policy Memo #11 dated September 8, 1980.

1. At least 45% meat and no byproducts.
2. Water limited to 3% at formulation.

3. Extenders or binders limited to 3.5% of the finished product, except that 2 percent of isolated soy protein shall be deemed to be equivalent of 3.5% of any one of the other binders or extenders.

4. Contains at least 18% potatoes.

POTATO SAUSAGE OR RING SWEDISH STYLE: A cooked or uncooked meat food product with the following requirements.

1. At least of 65% meat and no byproducts.

2. Water limited to 3% at formulation.

3. No extenders or binders permitted.

4. Contains at least 18% potatoes.

POTATO PUDDING: A non-specific product that may be cooked or uncooked with the following requirements.

1. Contains at least 18% potatoes.

2. Product does not meet the other requirements for products identified as "Potato Sausage", "Potato Ring" or "Swedish Style Potato Sausage."

POTASSIUM SORBATE OR PROPYL PARABEN: Used as a preservative and to retard mold growth in margarine or oleomargarine. May be applied to casings of dry sausage, and may be used as an external mold inhibitor (applied by dipping or spraying) on imitation dry sausage products, and dry beef snacks which may contain soy flour, beef jerky and semi-dry sausages which have a moisture protein ratio of 3.1:1 or less and a pH of 5.0 or less. The presence of the mold inhibitor must be declared on the label, e.g., "Dipped in a potassium sorbate solution to retard mold growth." See Regulations 317.8(b)(28). Policy Memo #17, dated December 9, 1980. Policy Memo #56, dated January 12, 1983.

POULTRY:

Name:	Minimum or maximum percentage
Poultry a la King	At least 20% poultry meat.
Poultry Barbecue	At least 40% poultry meat.
Poultry, Breaded	No more than 30% breading
Poultry, Brunswick Stew	At least 12% poultry meat.

POULTRY:

Name:	Minimum or maximum percentage
Brunswick Stew with Poultry	At least 8% poultry meat.
Poultry Burgers	100% meat with skin and fat.
Poultry Cacciatore	At least 20% poultry meat or 40% with bone.
Poultry Canneloni	At least 7% poultry meat.
Poultry Chili	At least 28% poultry meat.
Poultry Chili with Beans	At least 17% poultry meat.
Poultry Chop Suey	At least 4% poultry meat.
Chop Suey with Poultry	At least 2% poultry meat.
Poultry Creole with Rice	At least 35% cooked meat in poultry and sauce portion. Not more than 50% cooked rice in total product.
Poultry Chow Mein (w/o noodles)	At least 4% poultry meat.
Poultry Croquettes	At least 25% poultry meat.
Poultry, Creamed	At least 20% poultry meat.
Poultry Dinners	At least 18% poultry meat.
Poultry Fricassee	At least 20% poultry meat.
Poultry Fricassee with Wings	At least 40% poultry wings (cooked basis with bone).
Poultry Gizzards and Gravy	At least 35% cooked gizzards.
Poultry Hash	At least 30% poultry meat.
Poultry Liver omelet	At least 12% cooked poultry liver.

Name:	Minimum or maximum percentage cooked rice, must contain seafood.
Poultry Meat Loaf	At least 65% raw poultry or 50% poultry meat and a maximum of 12% extenders.
Poultry Noodle Dinner	At least 15% poultry meat.
Poultry Noodle Dinner with Gravy	At least 6% poultry meat.
Poultry with Noodles or Dumplings	At least 15% poultry meat or 30% poultry meat with bone.
Noodles or Dumplings with Poultry	At least 6% poultry meat.
Poultry Paele	At least 35% poultry meat or 35% cooked poultry meat and other meat, no more than 35%
Poultry Parmagiana	At least 40% breaded poultry.
Poultry Pies	At least 14% poultry meat.
Poultry Ravioli	At least 2% poultry meat.
Poultry Salad Mix	At least 45% poultry.
Poultry Salad	At least 25% poultry.
Poultry Soup	At least 2% poultry meat.
Poultry Flavored Soup	No minimum requirement (less than 2% poultry meat).
Poultry Spread	At least 30% poultry.
Poultry Stew	At least 12% poultry meat.
Poultry Stew with Dumplings	At least 8.4% poultry meat (Based on 70% of stew requirement).
Poultry Subgum	At least 12% poultry.

Poultry Tamales	At least 6% poultry meat.
Poultry Tetrazzini	At least 15% poultry meat.
Poultry Turnover	At least 14% poultry meat.
Poultry with Gravy/Sauce	At least 35% poultry meat.
Gravy with Poultry	At least 15% poultry meat.
Poultry with Gravy and Dressing	At least 25% poultry meat.
Poultry with Rice	At least 15% poultry meat.
Poultry Scrapple	At least 30% poultry. Same standard as scrapple made with meat.

Name:	Minimum or maximum percentage
Poultry with Vegetables	At least 15% poultry meat.

POULTRY, DICED: If raw boneless poultry is placed in a casing without any binders or extenders, and cooked and then natural juices are drained and product is diced, it may be labeled "Cooked Diced Turkey" or "Cooked Diced Chicken." If the natural juices are retained the product would be labeled "Cooked Diced Turkey With Natural Juices" or "Cooked Diced Chicken with Natural Juices." Product of this type may contain seasonings such as salt, MSG, flavorings and spices and would be reflected in the ingredients statement.

POULTRY, "FULLY COOKED", "READY TO EAT", "BAKED" OR "ROASTED" - TEMPERATURE REQUIREMENTS: In accordance with section 381.150 of the poultry products inspection regulations all poultry rolls and other poultry products that are heat processed in any manner shall reach an internal temperature of 160 °F prior to being removed from the cooking medium, except that cured and smoked poultry rolls and other cured and smoked poultry products shall reach an internal temperature of at least 155 °F prior to being removed from the cooking medium. These products must reach their respective required temperatures in order to qualify for labeling as "fully-cooked", "ready-to-eat" or "roasted." Additionally, a product to which heat will be applied incidentally to a subsequent processing procedure may be removed from the cooking medium for such processing provided it is immediately returned to the cooking medium in the same establishment and is fully cooked to the previously mentioned required temperatures (section 18.37(3)(c)). See Policy Memo #25 dated May 4, 1981.

POULTRY GRADING: (LABELING)

A. APPLYING GRADEMARKS TO SHIPPING CONTAINERS

Product which may not be grade marked are:

1. Detached Necks
2. Giblets Packed Separately
3. Detached Tails
4. Wings Tips
5. Stripped Backs Below C Quality
6. Diced or Shredded Meat

B. WING DESCRIPTION

The wing is made up of three portions. The portion attached to the carcass is the first portion. The wing tip is the third portion.

C. GRADING BACKS WITH NECKS

In applying grade standards, when necks are packed with backs following these steps:

1. When backs are graded as provided for in the Standards, the name of the product shall read as follows:
 - a. Grade A Backs "with necks," or "and necks."
 - b. Grade B Backs "with necks," or "and necks."
 - c. Grade C Backs "with necks," "Graded backs and necks," or "backs and necks."
2. Necks are to be packed with backs in natural proportions.
3. Necks may or may not be attached to backs. Necks for all officially graded backs are to be free from serious discolorations, feathers, pin feathers, and accumulations of blood and/or excess water.

4. A neck, front or hind portion of back, when removed from birds which meet the stated quality, may be used to achieve exact weights. Only one of these portions may be used per package. Scraps of backs or necks may not be used.
 5. Labels for packages with portions must indicate which portions such as first (1st) portion, 2nd portion, 1st and 2nd portions, 2nd and 3rd portions, etc.
- D. **LABELING OF SKINLESS, BREAST, THIGHS, AND FILLETS:**

Labeling for these products must bear the term "skinless" or word of similarity.

E. **PRESSURE SENSITIVE STICKERS AND TAPE:**

1. Inserts or pressure sensitive stickers with the grademark must have plant number.
2. Grademarks on pressure sensitive tape should not be used on consumer packages.
3. Insert with the grademarks are not to be used inside opaque bags.

POULTRY IN NON-SPECIFIC RED MEAT LOAVES: Nonspecific loaf products such as P and P loaf which do not feature meat or a species identification in the meat food product name may contain poultry when properly identified in the ingredients statement.

POULTRY IN STANDARDIZED COOKED SAUSAGE PRODUCTS: Cooked red meat sausages conforming to the standard under section 319.180 but containing more than the 15 percent poultry permitted are to be labeled with the generally recognized names prescribed in the standard, i.e., frankfurter, bologna, vienna sausage, etc. Furthermore, the product name must be descriptive and include the name of the poultry component, e.g., beef, chicken and pork bologna. Other labeling requirements prescribed in 319.180 are to be followed. Policy Memo #5 dated July 30, 1980.

POULTRY MEAT, RAW (318.117(b)): The nomenclature for poultry meat obtained from other than young poultry shall

include the class designation such as "Yearling Turkey Meat" or "Mature Chicken Meat." Policy Memo #32 dated September 4, 1981.

POULTRY MORTADELLA: Is a dry, semi-dry or cooked sausage formulated with poultry and may contain extenders and/or binders. The sausage must contain large chunks of pork fat and show as pork fat added in product name. Red sweet peppers are permitted up to 4% and pistachio nuts up to 1%.

If product is canned and the product labeled "Perishable, Keep Under Refrigeration" or similar wording, the M/P ratio must not exceed 3.85:1 and the internal temperature must have reached 160°F.

POULTRY PARTS: Specific net weight packages such as those containing legs may have included a drumstick or thigh to make the stated weight. The name on the label must read "Chicken Legs - single part may be added." Wing tips are not permitted as added parts.

POULTRY PRODUCTS CONTAINING LIVESTOCK INGREDIENTS-LABELING: Poultry products containing livestock ingredients in amounts that exceed 20 percent of the total livestock and poultry product portion of the poultry product must be descriptively labeled to indicate the presence of the livestock ingredients, e.g., Chicken and Beef Stew or Stew made with Chicken and Beef.

Poultry products containing livestock ingredients in amounts at 20 percent or less of the total livestock and poultry product portion of the poultry product must have names that are qualified to indicate the presence of the livestock ingredients, e.g., Chicken Stew-Beef Added.

However, poultry products that do not meet specified minimum poultry ingredient requirements because livestock ingredients are replacing any part of the required poultry ingredients must be descriptively labeled to indicate the presence of livestock ingredients, e.g., Turkey and Pork Chop Suet. Policy Memo #29 dated September 4, 1981.

POULTRY PUFFS: At least 15% cooked poultry meat. Chicken or Turkey Puffs are classified as hors d' oeuvres and must show a true product name such as "Breaded Chicken and Rice Balls."

POULTRY, RAW BONE-IN - SOLUTION: Unless addressed by other regulations and policies, water and/or oil based

solutions may be added to raw bone-in poultry and poultry parts at various levels with an appropriate qualifying statement to the product name.

The statement must include terms adequate to inform the consumer of the amount and manner of the addition and include the common or usual names of the ingredients in their proper order of predominance (e.g., "Injected with up to 12 percent of a solution of water, salt, and phosphates"). Other similar designations will be considered on their merits. The statement must be contiguous to the product name and printed in a style and color as prominent as the product name. The statement of the manner and amount of addition must be one-fourth the size of the most prominent letter in the product name. The ingredients of the solution can be printed one-eighth the size of the most prominent letter of the product name.

Terms such as "Basted", "Marinated", "For Flavoring" and similar terms contemplated within the provisions of Section 381.169 of the poultry products inspection regulation cannot be used if the amount of the solution added is more than needed to baste, marinate, or flavor the product. In the case of bone-in poultry and poultry parts, the amount is approximately 3 percent as prescribed by the regulations. Policy Memo #42, dated February 3, 1982.

A quality control program must also be approved by the Processed Products Inspection Division before the label can be used. Policy Memo #44, dated April 7, 1982.

POULTRY RAW BONELESS - SOLUTION: Unless addressed by other regulations and policies, water and/or oil based solutions may be added to raw boneless poultry and poultry parts only if the product is labeled with terms that describe the method of addition and the amount and function (if any) of the added material.

The method of addition and the amount of the added material must be included in a statement which identifies the common or usual names of all of the ingredients added in their proper order of predominance (e.g., "Injected with up to 12 percent of a solution, of water, salt and sodium phosphates"). Other similar designations will be considered on their merits. The statement must be contiguous to the product name and printed in a style and color as prominent as the product name. The statement of the manner and amount of addition must be one-fourth the size the most prominent letter in the product name. The ingredients of the solution can be printed one-eighth the size of the most prominent letter of the product name.

Terms such as "Basted," "Marinated," "For Flavoring," and similar terms contemplated within the provisions of section 381.169 of the Poultry Products Inspection Regulations cannot be used if the amount of the solution added is more than needed to baste, marinate, or flavor the product. In the absence of evidence to the contrary, the amount is believed to be 8.0 percent for boneless poultry.

A quality control program must also be approved by the Processed Products Inspection Division before the label can be used. Policy Memo #44A, dated September 2, 1986.

POULTRY ROAST: May be formulated with up to 10% liquids with-out a qualifying statement. If more than 10% liquid is used, the name must be qualified with a statement such as "con-taining up to x%.....".

POULTRY SALAMI PRODUCTS: Poultry sausages prepared to resemble salami and offered to consumers as a salami shall bear product names as follows: Policy Memo #6 dated July 30, 1980.

1. "(Kind) Salami", e.g. Turkey Salami, shall be the product name when the moisture to protein ratio in the finished product does not exceed 1.9:1. This product resembles a dry salami made from red meats.

2. "Cooked (Kind) Salami," e.g. Cooked Turkey Salami, shall be the product name when the product is cooked and the moisture to protein ratio is above 1.9:1. This product resembles a "cooked salami" made from red meats.

POULTRY SAUSAGE: Sausage products made from poultry must be labeled to indicate kind such as "(Chicken) Sausage," "(Turkey) Bologna", etc. Products containing more than one kind of poultry or red meat must declare added ingre-dient in the product name, such as "Chicken Bologna Beef Added" and "Turkey Franks, Chicken Hearts Added." Per policy memo 029 dated September 4, 1981. Binders and Extenders in poultry sausage shall be shown in product name, such as "Chicken Sausage Sodium Caseinate Added". The basic sausage standards per meat regulations 319.140 also apply to poultry except for added water and fat.

POULTRY TENDERS AND POULTRY TENDERLOINS: A "(Kind) Tender" is any strip of breast meat from the kind of poultry designated.

A "(Kind) Tenderloin" is the inner pectoral muscle which lies alongside the sternum (breast bone) of the kind indicated. Policy Memo #100, dated September 3, 1986.

PREMIER JUS OR (OLEO STOCK): The product obtained by rendering at low heat the fresh fat (killing fat) of heart, caul, kidney and mesentary collected at the time of slaughter of bovine animals. The raw material does not include cutting fats. Premier Jus is not an acceptable name unless accomplished by the term "Oleo Stock".

PRESSURE SENSITIVE LABELS: Labels applied to packages shall be of the self-destructive type and must adhere to the packages under all conditions of use.

***PRESSURE SENSITIVE STICKERS:** A pressure sensitive sticker applied to any part of a package does not always necessitate an application for temporary approval, but when a pressure sensitive sticker is used to cover any information on an approved label, whether or not the information is mandatory, the label must be granted temporary approval before its use.

The application forms for approval of the sticker should contain a copy of the label with the sticker applied. Alternatively, the application form could contain the approval number of the label to which the sticker is to be applied and an indication of the location of the sticker.

To qualify for a temporary approval, the pressure sensitive sticker must be the type which destroys the underlying label or package if removed, or be self-destructive. Policy Memo #115 dated July 11, 1988.

PRINCIPAL DISPLAY PANEL, ALTERNATE: The determination as to whether or not a panel is an alternate principal display panel shall be based on whether or not the panel is likely to be displayed, presented, shown, or examined under customary conditions of sale. In some cases this means that the manufacturer will need to provide us with information regarding the manner in which the product is marketed and displayed. If the intent of the panel cannot be determined and demonstrated, and if it has the appearance of a principal display panel, the presence of three or more mandatory labeling features shall serve to characterize the panel as an alternate principal panel. As such, any remaining mandatory features required to be placed on a principal display panel must be also included. Policy Memo #37, dated November 4, 1981.

PRODUCT OF USA: Labeling may bear the phrase "Product of U.S.A." under one of the following conditions: Policy Memo #080 dated April 16, 1985.

1. If the country to which the product is exported requires this phrase and the product is processed in the USA, or

2. If it can be demonstrated that significant ingredients having a bearing on consumer preference such as meat, vegetables, fruits, dairy products, ect., are of domestic origin (minor ingredients such as spices and flavorings are not included). In this case, the labels should be approved with the understanding that such ingredients are of domestic origin. (This notation should be made on the label transmittal form).

PROSCIUTTO: Italian for ham - dry cured. The product name "Prosciutto" is acceptable on labeling to identify a dry-cured ham.

PROSCIUTTO, COOKED: The product name "Cooked Prosciutto" is acceptable on labeling to identify a dry-cured prosciutto ham that is cooked.

PROSCIUTTO COTTO, COOKED HAM: The product name "Prosciutto Cotto, Cooked Ham" is acceptable on labeling to identify a regular pickle cured cooked ham. Prosciutto Cotto is the Italian name for cooked ham.

PROTECTIVE COVERINGS (MEAT): Processed or Prepared Product- Immediate containers such as bags, cardboard cartons, tray packs, and film bags enclosing **processed or prepared** product can be considered protective coverings and exempt from the marking and labeling requirements if placed in a shipping container which meets all mandatory labeling requirements of an immediate container. This does not exempt the mandatory identification and marking which is specifically required on the immediate container of cooked beef (9 CFR 318.17). In addition, the shipping container must be clearly marked "Packed for Institutional Use" or an equally descriptive statement of intended limited distribution, i.e., locations where the entire contents are consumed on the premises. Unlabeled product may not be removed from shipping containers for further distribution nor displayed or offered for sale.

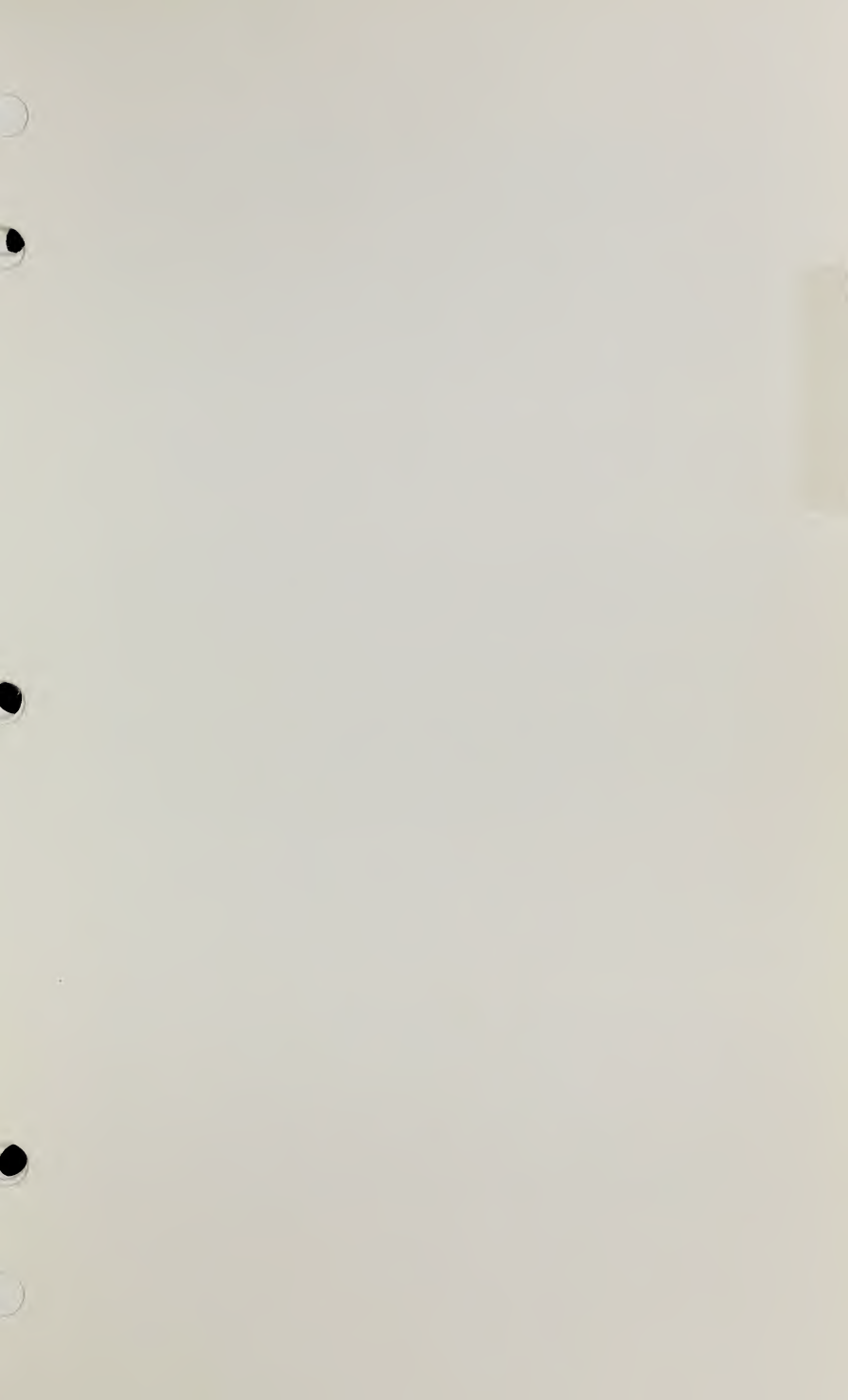
Unprocessed Meat Cuts - Transparent film bags enclosing **individual meat cuts** in an **unprocessed** state can be considered protective coverings and exempt from the marking and labeling requirements if placed in a shipping container which meets all mandatory labeling of an immediate container. These unlabeled meat cuts may only be removed from the shipping container for resale and further distribution to retailers, hotels, restaurants, and similar institutions if the product itself or the film bag bears a clearly legible official mark of inspection and the establishment number of the USDA inspected producing plant. Policy memo #90 dated September 16, 1985.

PROTECTIVE COVERING (POULTRY): Under provision of the Poultry Products Inspection Act, protective coverings may be exempt from labeling requirements for immediate containers. Under certain circumstances, some protective covering is considered immediate containers; under different circumstances, they are regarded only as protective product coverings.

When plastic film bags, cardboard cartons, etc., are used for protecting poultry sold for export or to institutions such as hotels, restaurants, and hospitals (where the contents are consumed on the premises) they are exempt from the mandatory labeling of immediate containers provided the shipping container meets all the labeling requirements for an immediate container. Such product may not be diverted to retail channels and displayed for sale or be sold to household consumers unless they bear all labeling features required for immediate containers. See also 9 CFR 381.65(p).

PUDDING: Non-specific product.

PULLED PORK: Refers to pork removed from bones by hand or by mechanical means. The meat must retain its natural striated muscle fiber structure, i.e. - it can be shredded, chunked, etc., but may not be ground, chopped or comminuted.



QUALIFYING STATEMENT: Qualifying statements are not necessary on shipping containers if product inside is completely labeled except that PFF products must also show qualifying statements on shipping containers.

QUALITY CONTROL CLAIMS (9 CFR 318.4(f) AND 381.145(f)): Product labels bearing claims such as "quality controlled," "quality assurance," and words of similar connotation, other than those claims specifically allowed by regulation for establishments under total quality control programs approved by the Administrator (9 CFR 318.4(f) and 381.145(f)), may only be approved under the following conditions:

- (1) If the claim relates to a firm's own quality control program that is not approved by USDA, the claim must indicate that the firm is responsible, e.g., "Quality Assured by Joe's Packing Company."
- (2) If the claim relates to a partial quality control program approved by USDA, the claim must indicate the nature of the program. The claim may include wording to indicate that the quality control program operated by the official establishment for the stated quality has been approved by USDA. An example of such a claim would be "Fat Content Quality Controlled - USDA Approved."
- (3) Claims approved consistent with (1) and (2) above may not be incorporated into a branding symbol, starburst, or similar design that may give the semblance of the official USDA labeling logo authorized in 9 CFR 318.4(f) and 381.145(f) for firms under total plant quality control programs approved by USDA.
- (4) Claims approved consistent with (1) and (2) above may not include words indicating total plant quality control, directly or indirectly, unless the establishment has an approved program authorized in accordance with 9 CFR 318.4(f) and 381.145(f). Policy Memo #54, dated November 10, 1982.

***QUALITY GRADE TERMS AND SUBJECTIVE TERMS ON LABELS:** This policy memo supersedes Policy Memo 101. Terms designated as grades of meat, i.e., prime, choice, select, good, etc., may only be used on red meat which has been officially graded. However, the Standards and Labeling Division (SLD) will take no action to rescind currently approved labels which contain the word "select." Labels for new or reformulated products or new product lines will be approved in accordance with the policy for grading terms described above.

Letter grades A, B, C, which are designated grades for poultry may only be used on poultry (whole birds and parts) that are officially graded, and may not be used on red meat. Although poultry grade terms (U.S. Grade A, etc.) are not allowed to be used on red meats, the terms prime, choice and select may be used on poultry (whole birds or parts), that are equivalent to U.S. grade A. The use of a possessive, e.g., XYZ's Prime, does not relieve a company of this requirement. The use of quality grade terms on further processed meat and poultry products will be evaluated on a case-by-case basis to determine if they wrongly infer that the meat or poultry used in these products has been graded.

Terms which are subjective in nature such as, but not limited to, fancy, finest, super, supreme, ultimate, premium, greatest, best, old fashioned, homestyle, hotelstyle, deluxe, special, famous, and old time may be used unqualified on labels for meat and/or poultry products. The term "selected" as well as other terms, will be considered individually by the Standards and Labeling Division, again to determine if these terms wrongly infer that the meat or poultry has been graded. Policy Memo #101A, dated August 30, 1988.

QUICHE PRODUCTS:

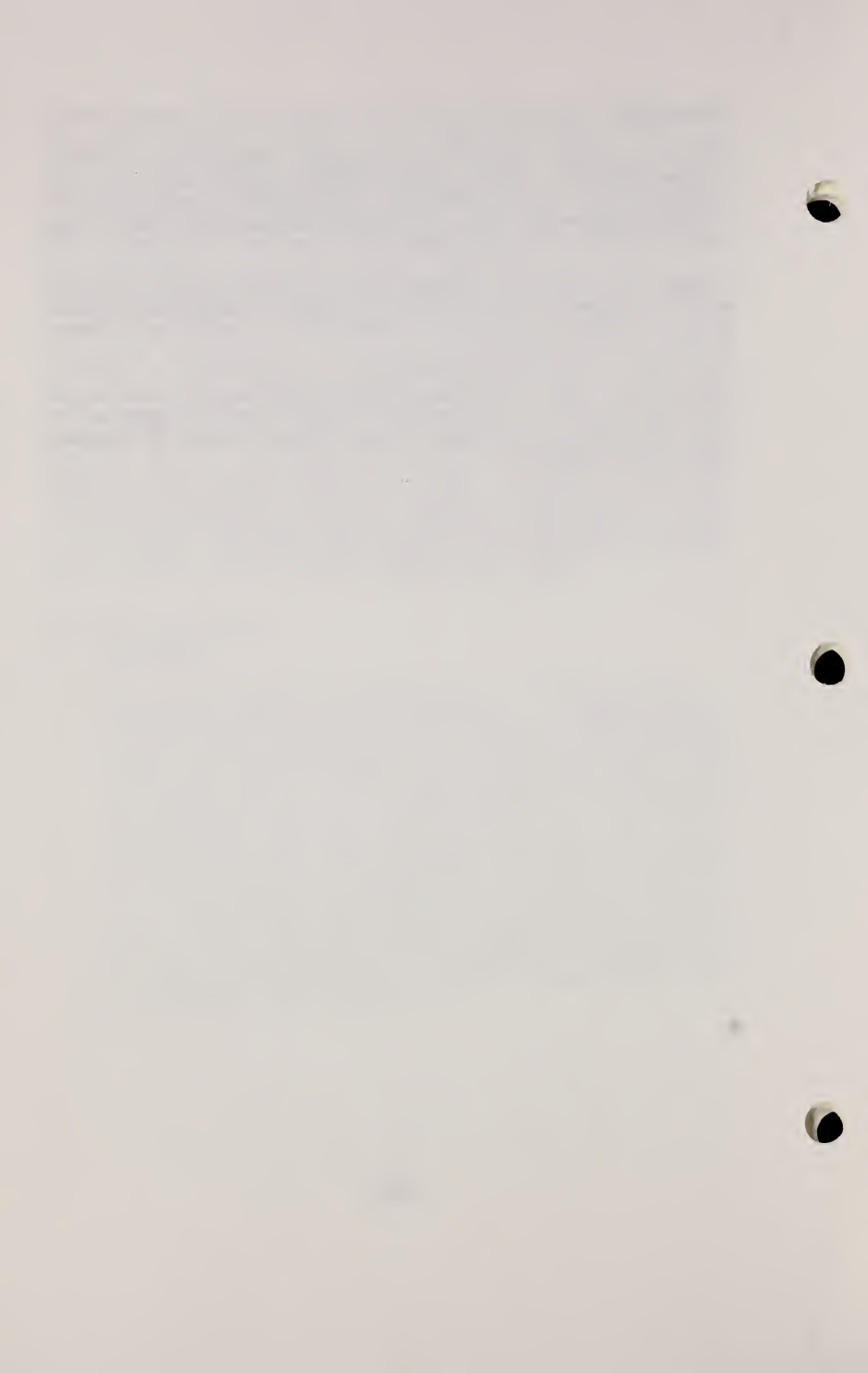
Labeling

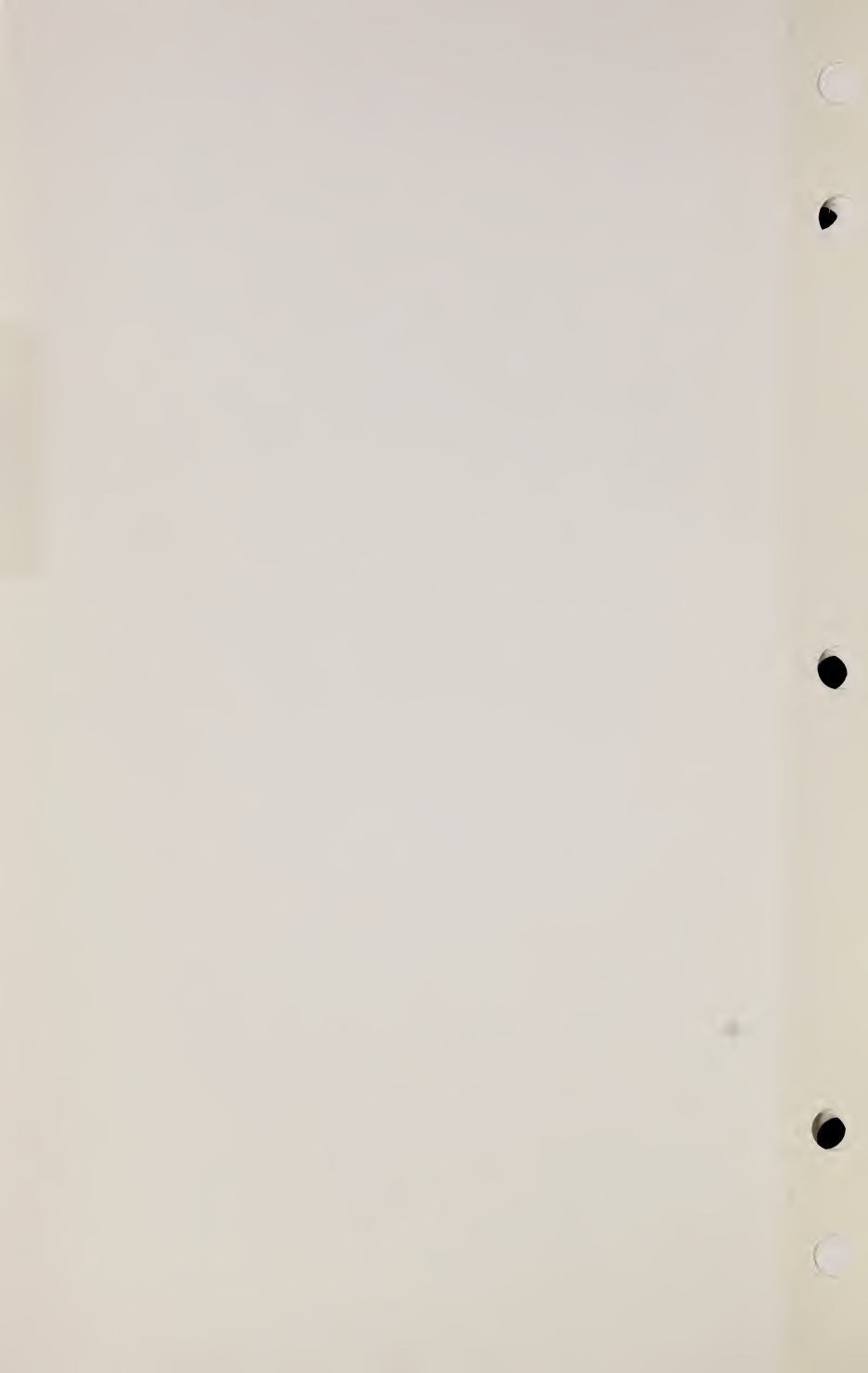
The term "Quiche" does not have to be qualified to indicate it is a custard cheese pie. However, when characterizing ingredients, such as bacon, ham, chicken, onion, etc., are used either alone or in combination, the ingredients shall be either clearly identified as part of the product name or prominently displayed elsewhere on the principle display panel (PDP) of the label (e.g., Bacon Quiche, Ham and Onion Quiche, etc.). Similarly, the characterizing ingredients in Quiches bearing fanciful names shall be identified as part of the product name or highlighted elsewhere on the PDP, (e.g., Quiche Bercy - made with ham and wine). Since "Quiche Lorraine" is widely recognized, the characterizing ingredients do not have to be identified as a part of the product name or elsewhere on the PDP.

Standards

Meat and poultry quiches must contain at least 8 percent cooked meat or poultry and sufficient cheese so that the combined total at least comprises 18 percent of the finished product. Quiche Lorraine must contain cooked bacon and/or ham and the only cheeses are Swiss and/or Gruyere.

If other characterizing ingredients (excluding cheese) such as onions, peppers, olives, etc., are used in addition to the meat or poultry ingredient in Quiche Lorraine or in any other quiche, the combination of these other characterizing ingredients and the meat or poultry ingredients must comprise at least 8 percent of the total product and the cooked meat or poultry portion must be at least 5 percent of the total product. Policy Memo #77, Dated October 11, 1985.





RAVIOLI (MEAT - GENOA OR GENOESE STYLE): At least 10% fresh meat and must contain some (species) brains.

RAVIOLI (MEAT): At least 10% meat in ravioli.

RECONSTITUTED SKIM MILK: Water to Nonfat Dry Milk ratio can-not exceed 9:1.

RELLENO DE PAPA: A Puerto Rican product with 8% cooked meat. The label must show true product name such as "Potato Balls with Beef."

RENDERED BEEF FAT TISSUE SOLIDS: This designation has been approved as identification for the solid phase resulting from the processing of beef fat ground by means of a high tempera-ture (180° F) continuous wet rendering system.

RICE AND BEEF: At least 12% meat.

RISOTTO: An Italian rice dish. Must show a true product name such as "Leg of Chicken Stuffed with Italian Rice."

ROLLS: There are at the present time six uses for the term "Roll" in conjunction with names for meat food products:

1. Items consisting of a solid piece of meat, such as "Boned Veal Rib," formed and tied as a roll and usually offered with seasonings.
2. Chopped meat in combination with condiments, also formed and processed. It can, and often is offered in the fresh meat state.

Water is not an ordinary or usual ingredient in these two "Meat Roll" items. Our standards have prohibited the use of water unless labeled in accordance with Policy Memo #66A.

3. Products offered as "Sausage Rolls" are similar to cooked sausage in regard to formulas and water limitation. Finished item may contain up to 10% added water. Products will be in roll shape. This includes cooked, or smoked and cured (species) Roll Sausages.

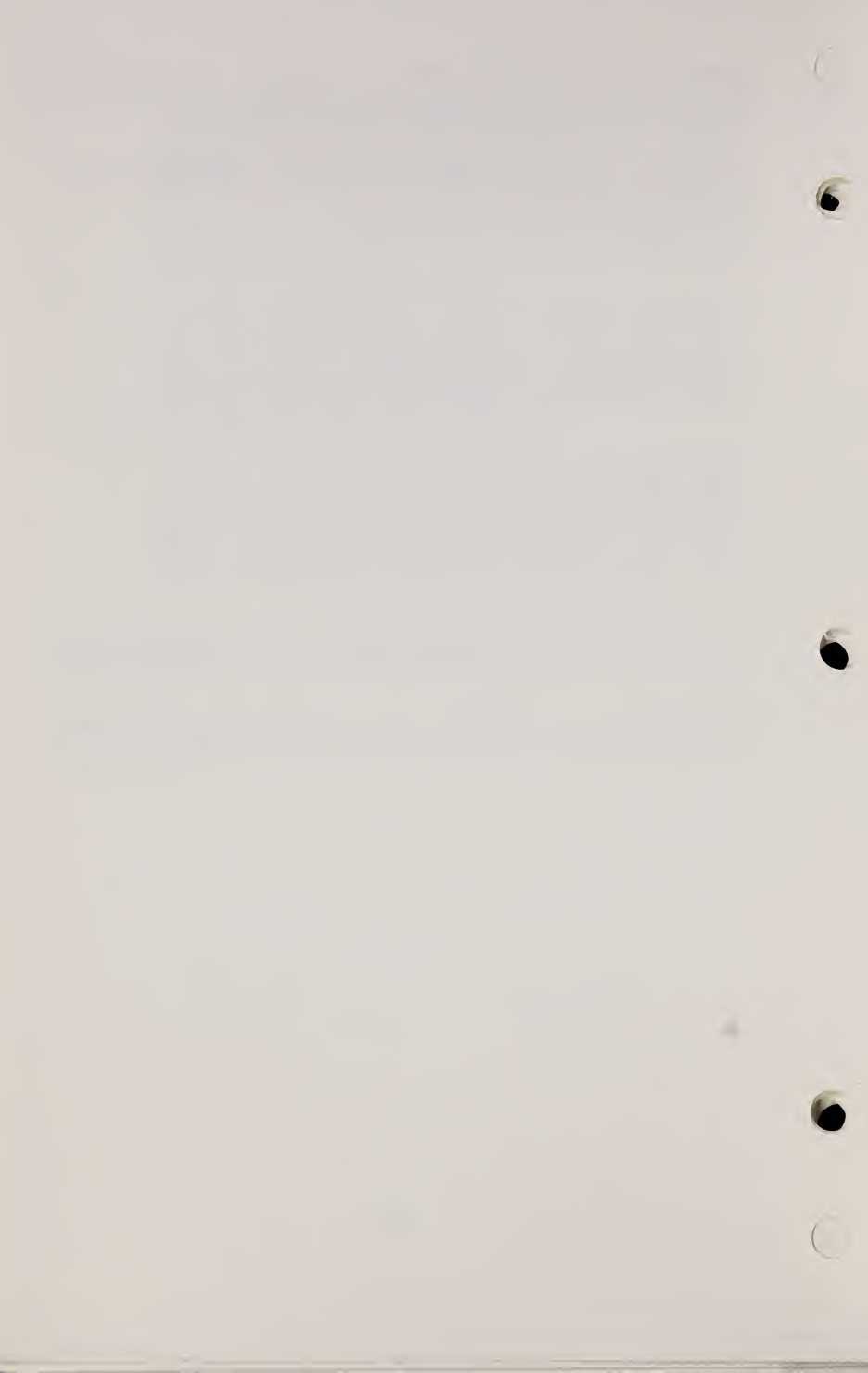
4. There is no water limitation on "Roll" items merchandised with nondescriptive items such as Pizza Roll," "Pickle Roll," "Relish Roll," etc. These consist of meat in conjunction with cheese, peppers, pimentos, relishes, and other similar materials. The use of an ingredients statement as a part of the product name has been required on the same basis as the instructions in Part 317.2(c)(1) and (2) 317.2(e) of the Regulations.
5. Product made from meat that has been chunked, ground, chipped, wafer sliced, hydroflaked, etc., and formed in a roll containing a plant protein product or other binder shall be labeled as "Beef and Textured Vegetable Protein Roll" or "Beef and Soy Protein Concentrate Roll."
6. Product made from meat and water that has been chunked, ground, chipped, wafer sliced, etc., and formed into a roll containing a plant protein product or other binder could be labeled as a "Meat, Water, and Textured Vegetable Protein Roll". The same size lettering shall be used for product name.

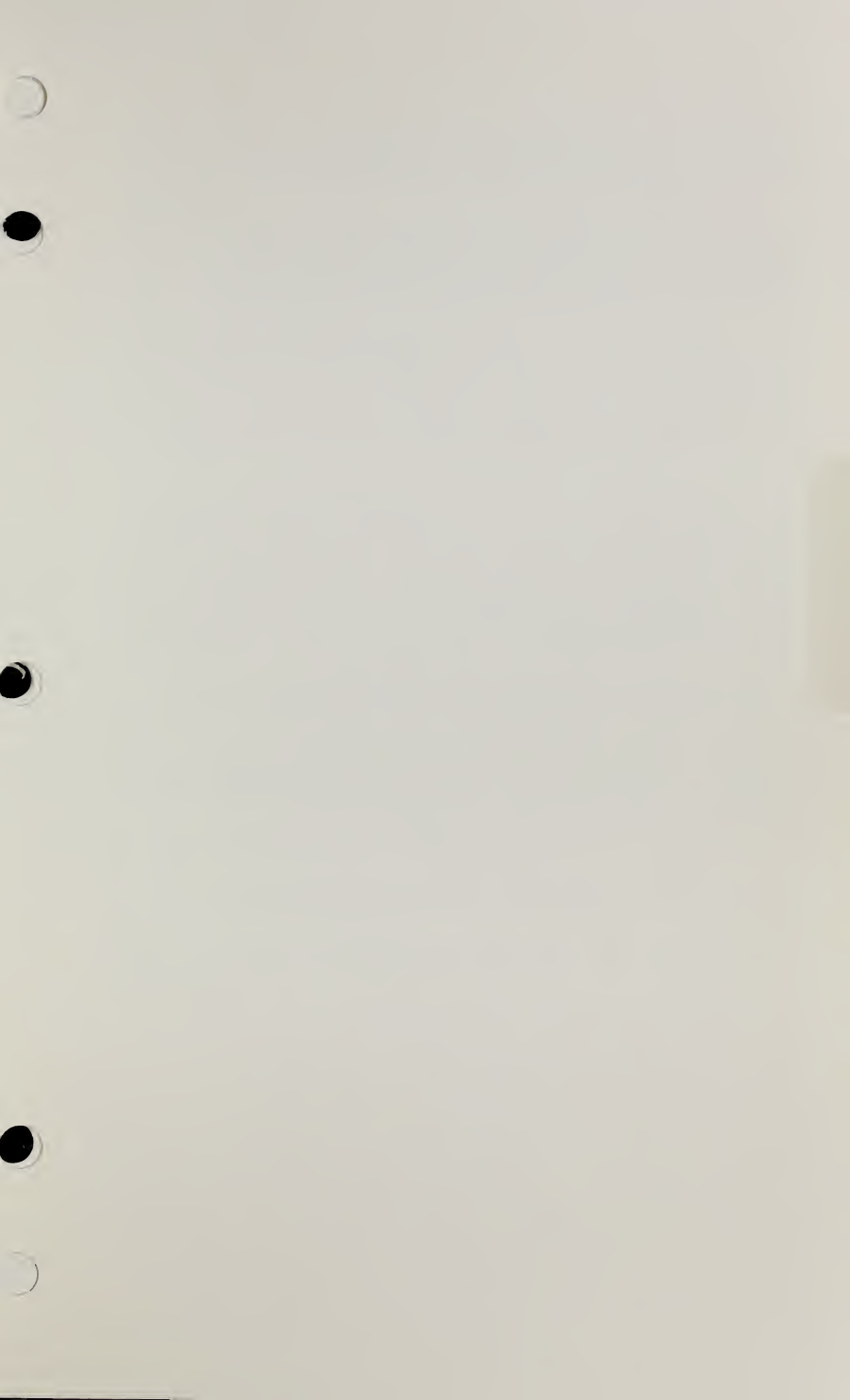
ROLLS, POULTRY: Only natural proportions of skin to the whole carcass or the part designated may be used. See Regs. 381.159.

ROMANIAN BRAND MADE IN USA SAUSAGE: An uncooked smoked sau-sage made with cured lean pork. Requires trichinae treatment.

RUSK: The term "rusk" refers to a bread or sweet biscuit. When the term "rusk" is used, the ingredients statement must identify the individual ingredients of the rusk.

RUMAKI: At least 50% chicken livers. A hors d'oeuvre or appetizer. Rumaki is a combination of chicken livers, water chestnuts, and bacon.





SACCHARIN: When saccharin is an ingredient of a component used in the formulation of a meat and/or poultry product, the label must bear the following warning (as required by 21 CFR 101.11):

USE OF THIS PRODUCT MAY BE HAZARDOUS TO YOUR HEALTH. THIS PRODUCT CONTAINS SACCHARIN WHICH HAS BEEN DETERMINED TO CAUSE CANCER IN LABORATORY ANIMALS.

When such products are purported to be for the reduction or maintenance of body weight or make claim for a specific caloric content, the labeling must also bear nutrition information including the caloric, protein, carbohydrate and fat content of the product. Policy Memo #039, dated January 18, 1982.

SALADS: At least 35% cooked meat or meat food product (e.g. corned beef, ham). Products such as "Ham water added" or "Corned Beef and water product" may be used if adjusted to account for the amount of added substances. Cracker meal, bread crumbs and similar ingredients be included in meat or poultry salads at a level of 2% computed on the basis of the total formula. If used over 2%, a product name qualifier is required.

Ham and cheese salad: At least 25% cooked ham.

Macaroni with ham or beef: At least 12% cooked meat.

Poultry salad: At least 25% cooked poultry (natural proportions of skin and fat). See "Salads, Poultry".

Chopped egg and ham salad: At least 12% ham.

Chopped egg and bacon salad: At least 12% bacon (9% fully cooked bacon).

Vegetable and/or fruit with poultry: At least 25% cooked poultry.

SALAD - FREEZE DRIED HAM: Antioxidants have been permitted in Freeze Dried Ham at a level of 0.01%, based on total weight of the ham.

SALAD DRESSING WITH MEAT: Product is not amenable.

SALAD - GERMAN POTATO SALAD: Product is traditionally pre-pared with bacon as an ingredient at 7 to 8% of the total formula. Products labeled as "German Potato Salad" have not been considered to be amenable to Federal meat inspection. Product labeled as "German Style Potatoe Salad with Bacon" requires at least 14% cooked bacon.

SALAD, POULTRY: When Titanium Dioxide is used, a qualifying phrase should appear under the product name stating that hte product has been "Artificially Whitened" or "Artificially Lightened".

SALAD MIX, POULTRY: At least 45% cooked poultry.

SALAMI: A dry sausage that requires an MPR of 1.9:1 or less. Extenders and binders are permitted. May be cooked to shorten drying period.

SALAMI, ABRUZZESE: An acceptable product name.

SALAMI, BC: Refers to a salami stuffed into beef casings.

***SALAMI, BEEF:** A cooked, smoked sausage, usually mildly flavored, coarsely ground beef in large casings. Cereals and extenders are permitted; does not have to be labeled cooked. May contain fat.

SALAMI, COOKED: The product "Salami" must be labeled to include the word "Cooked" regardless of the type and size of its packaging, unless it is one of the following:

- 1) A salami with a moisture protein ratio of no more than 1:9 to 1;
- 2) "Genoa salami" with a moisture protein ratio of no more than 2.3:1;
- 3) "Sicilian salami" with a moisture protein ratio of no more than 2.3:1;

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SALAMI, SILICIAN BRAND MADE IN U.S.A: An acceptable name for an uncooked dry sausage. This is a type of "Genoa Salami" except that it is uncooked and contains no garlic. Antioxidants are permitted. Trichinae treatment required.

SALCINA (PORTUGUESE BRAND - MADE IN USA): Sausage usually contains pork, green onions, parsley, vinegar, salt, sugar, spices and garlic.

SALSICCIA: A fresh pork sausage, in which paprika is permitted. It is a rope style sausage made of finely cut pork trimming and highly spiced.

SALT AS A CURE: Dry processed hams, pork shoulders, and bacon are ordinarily cured with mixtures that contain mostly salt along with sugar and nitrates plus nitrites. However, some processors use salt alone in preparing their products. The salt in contact with the meat provides the desired cured color, taste and necessary product protection.

Salt is an acceptable cure when used singly in the curing and salt equalization of dry processed hams, pork shoulders, and bacon. The cured products must have a 10% brine concentration.

SAMOSA: This product originated in India and it is also associated with Pakistan. It resembles a "Meat Turnover" since it consists of a spiced vegetable and meat mixture within a dough crust. At least 25% meat is required. Product must show a true product name such as "Beef Turnover":

SANDWICH - OPEN: At least 50% cooked meat. Sandwiches are amenable only if they are open faced sandwiches. Product must show true product name, such as: "Sliced Roast Beef on Bread."

SANDWICH-CLOSED: At least 35% cooked meat and no more than 50% bread. Sandwiches are not amenable to inspection if inspection is requested for this product, it may be granted under reimbursable Food Inspection Service.

Typical "closed faced" sandwiches that contain meat or poultry, consisting of two slices of bread or the top and bottom sections of a sliced bun and which enclose meat or poultry, are not considered as products amenable to the Federal meat and poultry inspection laws when in interstate commerce. They are not required to be inspected and bear the marks of the Department's inspection program when distributed in interstate commerce.

SANDWICHES (MEAT OR POULTRY AS COMPONENTS OF "DINNER PRODUCTS"): Some "dinner" products consist of a frankfurter, hamburger or sliced poultry meat packaged with sliced buns for consumption as a "sandwich" and packaged with beans, french fries, and other foods. These articles are made by federally inspected plants and it has been determined that consumers purchase such articles on the basis that they are meat or poultry "dinners." Under this circumstance, it has been decided that the product should be defined as meat "dinner" or poultry "dinner", and be subject to the regulatory authority of the Agency.

This regulatory policy in no way alters the Department's present policy with respect to caterers who include meat sandwiches in their dinners.

SALPICAO: The label must show true product name such as a "Smoked Sausage." No more than 3% water at formulation.

SARNO: A dry sausage. The label must show true product name such as "Smoked Sausage". Not permitted coarsely chopped beef and pork, and is smoked and air dried. Garlic is not permitted.

SASSAFRAS SMOKED: Will be permitted unless during the smoking process safrole is "steam distilled." If this is true it would be considered an additive to a meat product and thus prohibited. Sassafras smoking is also acceptable if the heat or burning is sufficient to oxidize the safrole. Processor must document that finished product contains no detectable amounts of safrole, isosafrole or dehydrosafrole.

SATAY: Can be prepared in two ways:

1. Meat is cut into one inch cubes that are dipped into a spicy sauce, skewed and roasted over an open fire (similar to "Kebobs" except no vegetables or fruit). Must show true product name such as "Beef Cubes on stick."
2. The meat is cut into one inch cubes that are dipped into a spicy sauce and then canned. Must show true product name such as "Beef Cubes in Spicy Sauce."

The term is appropriate for use with chicken, beef, lamb, pork and other food items, since it refers more a preparation method than to the nature of the finished product.

SAUCE WITH MEAT OR MEAT SAUCE: At least 6% ground meat.

SAUERBRAUTEN: "Sauerbrauten" must contain at least 50% cooked beef. "Gravy with Sauerbrauten" must contain at least 35% cooked meat. Sauerbrauten is cooked beef in a vinegar flavored sauce. The beef is marinated in vinegar sauce. The beef and sauce are partially cooked separately, then put back in the sauce and cooking is completed.

SAUERKRAUT PALLS WITH MEAT: At least 30% meat or meat food product.

SAUERKRAUT WITH FRANKS AND JUICE: At least 20% franks required.

SAUSAGE: Foreign names for Sausage are: wurst (German), kielbasa (Polish), kobacica (Croatian), salchica (Spanish), korv (Swedish), loukaniko (Greek), naknik (Jewish), salcicca (Italian), ispin (Irish), saucisse (French), or sucuk (Turkish).

SAUSAGE CLASSIFICATION:

Fresh sausages: Made of fresh, uncured meat generally cuts of fresh pork and sometimes beef. Its taste, texture, tenderness and color are related to the ratio of fat to lean. Trimmings from primal cuts such as pork, loin, ham, and shoulders are often used. Must be kept under refrigeration and thoroughly cooked before serving. Bratwurst is in this class. If a mixture of pork and other meats in hog casing or smaller, it need not be treated for trichinae. Mixtures in casings larger than hog casings have to be treated for trichinae.

Uncooked smoked sausages: Has all the characteristics of fresh sausage except it is smoked producing a different flavor and color. It sometimes contains fresh meat and must be thoroughly cooked before serving. Kielbasa is in this class. If a mixture of pork and other meats, regardless of size, it must be treated for trichinae.

Cooked smoked sausages: Usually made from cured meats and is chopped or ground, seasoned, smoked and cooked. The use of cure contributes to flavor, color and preservation of the product. It comes in all shapes and sizes -- short, thin, long and chubby. The largest and most popular of all categories, the skinless varieties, have been stripped of their casings after cooking. These include weiners and smokie links.

Cooked sausages: Usually prepared from fresh, uncured meats, although sometimes cured meats are used. Often variety meat or organ meat such as liver is used. The product may be

smoked and is always ready to serve. Liver sausage is the most popular in this group.

Dry and Semi-dry sausages: Dry sausages may or may not be characterized by a bacterial fermentation. When fermented the intentional encouragement of a lactic acid bacteria growth is useful as a meat preservative as well as producing the typical tangy flavor.

The meat ingredients, after being mixed with spices and curing materials, are generally held for several days in a curing cooler. Afterward, the meat is stuffed into casings and is started on a carefully controlled air-drying process. Some dry sausage is given a light preliminary smoke, but the key production step is relatively long, continuous air-drying process.

Principal dry sausage products are salamis and cervelats. Salamis are coarsely cut, cervelats finely cut with few exceptions. They may be smoked, unsmoked or cooked. Italian and French dry sausage are rarely smoked; other varieties usually are smoked.

Dry sausage requires more production time than other types of sausage and results in a concentrated form of meat. Medium-dry sausage is about 70% of its "green" weight when sold. Less-dry and fully-dried sausage range from 80 to 60% of original weight at completion.

Semi-dry sausages are usually heated in the smokehouse to fully cook the product and partially dry it. Semi-dry sausages are semi-soft sausages with good keeping qualities due to their lactic acid fermentation.

Although dry and semi-dry sausages originally were produced in the winter for use in the summer and were considered summer sausage, the term "summer sausage" now refers to semi-dry sausages, especially Thuringer Cervelat.

Sausages Containing Cheese: Sausages may contain cheese under the following conditions. Policy Memo #10 dated September 8, 1980.

1. If there is a standard for that particular sausage, it must be met as though it contained no cheese.

2. The cheese must characterize the product and appear as part of the product name. Example "Italian Sausage with Cheese."

SAUSAGE AND SAUCE: Must have 50% sausage.

SAUSAGE WITH SAUERKRAUT IN SAUCE: At least 40% sausage.

SAUSAGES (Species): (Species) sausages identified in 319.141, 319.142, 319.144 and 319.160 of the meat inspection regulations which may also be cooked, cured or smoked (or any combination) must comply with the standards before this processing if the product name is to include "(species) sausage." For example, fresh beef sausage identified in 319.142 which is cured and cooked may be labeled "cured, cooked beef sausage." Prior to this processing, these products could not contain more than the 3 percent water permitted by the standard.

Cooked cured sausages or smoked cured sausages containing up to 10 percent added water in the finished product and prepared from one species may be labeled as "cooked cured sausage" or "smoked sausage" or as "cooked cured sausage made with (species)" or "smoked sausage made with (species)."

Semi-dry and dry sausages made from a single species may be labeled "(species) sausage", e.g., "beef sausage."

This policy does not apply to cooked sausages identified in section 319.180 of the meat regulations. Policy Memo #51, dated September 13, 1982.

SAUSAGE, SMOKED: Smoked product will be so identified unless the specific name conveys a smoked product or it is obvious from the packaging. There is no standard for the degree of smoke, the terms "lightly smoked", "moderately smoked", etc., are unacceptable.

SAVELOY: A Cooked Smoked Sausage. It is an English Sausage similar to Bologna made of beef and pork. The label must show a true product name such as "Sausage".

SCALLOPED POTATOES AND HAM: At least 20% cooked ham.

SCALLOPED POTATOES AND SAUSAGE: At least 20% cooked sausage.

SCALLOPED POTATOES FLAVORED WITH SAUSAGE: At least 3% sausage.

SCALOPPINI: At least 35% cooked meat. Thin slices of cooked veal, sometimes beef, seared or fried. Must show true product name such as "Veal Scaloppini".

SCALLOPINI (KIND): At least 35% cooked poultry meat. The label must show true product name such as "Chicken Scallopinini".

SCHICKENWURST: The product is made of two parts, one of which is an emulsion prepared from pork and beef cuts. The second component consists of chunks of ham measuring from 2 to 3 inches in size. The two parts are mixed, stuffed into large casings and smoked while being cooked. The final product appears as a luncheon sausage with large pieces of red ham meat held together by a light pink binder. The ham sections comprise at least one half of the product and the item has a distinct smoked flavor.

This product is very similar in appearance to the product sold as "Ham Bologna."

SCRAMBLED EGGS WITH BACON: At least 10% cooked bacon.

SEASONING: The term "Seasoning" is not acceptable unless followed by a list of each ingredient of the seasoning in parenthesis.

SELECT OR SELECTED: "Select" implies a high-quality product. It is acceptable on meat and poultry products if used in conjunction with possessive terms, such as "Our Select Liver" or "Jones Select Beef." "Selected" does not imply quality, and is acceptable unqualified.

SERDELKI, SERDELOWA: A cooked smoked sausage. Must show a true product name such as "Smoked Sausage". It is sausage of Polish origin, made of pork.

SERVINGS OR PORTIONS: When a label contains statements or claims identifying the number of servings, it must be qualified to identify the size of the serving. For example: "3 -2oz. servings" or "1-6 oz. servings," or "3 portions, 2ozs" etc. all in the same size print. See Regs 317.2(h)(10) and 381.121(6)(7).

SESAME SEED: Sesame seed may be used in sausage and other products. It is limited to 1% or in combination with mustard at a 1% level. It may be declared in the ingredients statement as sesame seed or as spice.

SHEPHERDS PIE (With or Without Vegetables): At least 25% meat in total formulation. Shepherds Pie is a meat food product consisting of chopped, minced, or cubed beef or lamb, seasoned with gravy or sauce, with or without vegetables and baked with a covering layer or surrounding border of seasoned

SHEEP-LAMB BRAINS, HEARTS, TONGUES: Sheep brains, hearts and tongues are practically indistinguishable from lamb brains, hearts and tongues, respectively, therefore, brains, hearts and tongues from ovine carcasses may be designated as either sheep or lamb.

SHEPHERDS PIE (With or Without Vegetables): At least 25% meat in total formulation. Shepherd's Pie is a meat food product consisting of chopped, minced, or cubed beef or lamb, seasoned with gravy or sauce, with or without vegetables and baked with a covering layer or surrounding border of seasoned mashed potatoes. The label must show true product name such as "Beef Shepherd's Pie".

SHU-MAI: A Chinese product that resembles a dumpling. It is similar to a meat ravioli. At least 10% Fresh Meat. The label must show true product name such as "Pork Dumpling".

SIGNATURE LINE: Not necessary to include term "General Office" in signature lines on labels used by companies with multiple plant operations. A Zip code shall appear following the address. See Regs. 317.2 (g)(1) and 381.122.

SLICED DRIED BEEF IN JARS: Must have an MPR of 2.04:1. Acceptable fill is 2 ounces in a 4 fluid ounce glass, 2 ½ ounces in a 5 fluid ounce glass, and 5 ounces in a 9 5/8 fluid ounce glass.

SLOPPY JOE: A coin name that must be qualified by a true product name, such as "Barbecue Sauce with Beef." The meat content depends on the name of the product. Heart meat and tongue meat can be used, but not to satisfy the minimum meat requirement.

SMEARWURST: It is a cooked sausage, similar to Mettwurst. The label must show a true product name such as "Sausage" .

***SMOKE FLAVORING:** The use of smoke flavoring (natural or artificial) in a component of a meat or poultry food product, e.g., ham in a ham salad, does not require that the product name be qualified to indicate the presence of the smoke flavoring. However, the smoke flavoring must be declared in the ingredients statement on the meat or poultry product labels. Policy Memo #117, dated August 30, 1988.

SMOKED BEEF ROUND: This product consists of beef rounds which are soaked for approximately one-half hour in a solution consisting of water and salt with a concentration of 20% salimeter reading. After removal from the solution they are stuffed into plain casings to secure a round shape. They are then placed in the smokehouse and smoked and heated until an internal temperature of 140 to 145 F is reached.

SMOKE, HICKORY: Product may be labeled as "hickory smoked" only if the plant provides the inspector with appropriate certification that such sawdust or wood used for smoking is 100 percent hickory. Also see "Smoked Products" entry.

SMOKED PRODUCTS: The guidelines for approving labels for products prepared with natural smoke and/or smoke flavor (natural or artificial) are as follows:

(1) Meat or poultry products which have been exposed to smoke generated from burning hardwoods, hardwood sawdust, corn cobs, mesquite, etc., may be labeled as "Smoked" or with terms such as "Naturally Smoked" to indicate that the traditional smoking process is used.

(2) Meat or poultry products which have been exposed to natural liquid smoke flavor which has been transformed into a true gaseous state by the application of heat or transformed into vapor by mechanical means, e.g., atomization, may be labeled "Smoked." (See Policy Memo 040).

(3) Meat or poultry products may be labeled "Smoked" if natural liquid smoke flavor is applied by spraying, dipping, liquid flooding or similar processes prior to or during heat processing. In such cases, the natural liquid smoke flavoring must be transformed into a true gaseous state by the heat of processing.

(4) Meat or poultry products to which smoke flavor (natural or artificial) has been directly applied to the exposed product surface, e.g., massaging or margination, or incorporated into the product by such means as injection, must be labeled to identify the smoke flavor as part of the product name, e.g., "Ham-Natural Smoke Flavor Added" and in the ingredients statement.

(5) Meat or poultry products that are smoked as provided for in (1), (2) and (3) above and also treated with smoke flavor as described in (4) may only be labeled "Smoked" or with terms such as "Naturally Smoked" as appropriate, if it is clearly disclosed that the product is also treated with smoke flavor. The presence of the smoke flavor must be identified as part of the product name, e.g., "Smoked Ham-Smoke Flavoring Added" and in the ingredients statement. Policy Memo #58A, dated August 5, 1983.

SODIUM BENZOATE: Sodium Benzoate is not an acceptable ingredient for meat and poultry products except in oleomargarine. We have accepted it as an incidental additive when it is a part of a product prepared under FDA rules, such as sauces, gravies, and similar substances.

SODIUM-CITRATE: Permitted in gelatin solution for canned ham at a rate of 98% gelatin to 2% sodium citrate without being declared.

SODIUM LABELING GUIDELINES (INTERIM):

1. The label of any meat or poultry product may bear quantitative information on the amount of sodium in a serving of the product. When this information is provided, the serving size must appear on the label and must be within the range of serving sizes customarily used for that product. Sodium content information may be included without other nutrition information.
2. Quantitative information on sodium content shall be declared in terms of milligrams (mg) per serving of the product. The sodium content shall be expressed as zero when the serving contains less than 5 mg, to the nearest 5 mg increment when the serving contains 5 to 140 mg of sodium, and to the nearest 10 mg increment when the serving contains greater than 140 mg to sodium.
3. Nutrition labeling does not require the inclusion of sodium content information. However, if sodium content information is included on the nutrition information panel of a meat or poultry product, the sodium content information must immediately follow the information on fat content (or, if provided, any information on fatty acid and/or cholesterol content).
4. When a claim is made about the sodium and/or salt content of a product, the label of that product must bear quantitative information on the sodium content in a serving of the product.
5. "Very Low Sodium" may be applied only to products that contain 35 mg or less of sodium per serving. "Low Sodium" may be applied only to products that contain 140 mg or less of sodium per serving. "Sodium Free" and similar terms may be applied only to products that contain less than 5 mg of sodium per serving. "Salt Free" and similar terms may be applied only to products that qualify to be labeled "Sodium Free."

6. "Unsalted" or "No Salt Added" or "Without Added Salt" or an equivalent term may be applied to products only if: (1) no salt is added during processing and no ingredient contains salt (sodium chloride); and (2) the product that it resembles and for which it substitutes is normally processed with salt.

7. "Reduced Sodium" may be applied only to those products which have been formulated to serve as and are represented as direct replacements for foods containing at least four times the sodium content (75 percent reduction). The label of the product shall provide quantitative information comparing the sodium content per serving of the reduced product with that of an equivalent serving of the product it replaces. This information should be in immediate conjunction with the claim or referenced by an asterisk.

8. A comparative sodium content claim may not be made unless: (1) a product's sodium content is at least 25 percent less than that of the appropriate product(s) with which it is compared and (2) the comparative claim is accompanied by (in immediate conjunction with the claim or referenced by an asterisk) an identification of the product(s) with which the comparison is being made and a quantitative statement of the relative or absolute difference in sodium content per serving (using equivalent serving sizes) of the products being compared. Examples of such claims would be "This bologna has 25 percent less sodium per serving than our regular bologna," or "This bologna contains 125 mg less sodium per serving than the three leading brands of bologna." While a 25 percent reduction in sodium is necessary in order to make such comparative claims, companies are encouraged to decrease the sodium content of their products in lesser amounts and, if necessary, incrementally as experience is gathered.

9. When labels bearing sodium content information are submitted for approval, appropriate information should also be submitted to support the label declaration. Acceptable information would be:

(a) Information that demonstrates that calculations from the sodium content of the product's individual ingredients adequately reflect the sodium content of the product.

(b) Information derived from recognized reference sources, such as Agriculture Handbook No. 8 published in

1976 or later. (Due to the nature of this type of data, its use will most likely be limited to those products that are essentially nonformulated, e.g., turkey breasts or ground beef).

(c) Information derived from industry or company analytical data bases. At a minimum, three laboratory analyses should be performed, and ideally each analysis should be from a different lot of product. Such analysis shall be performed in accordance with "Official Methods of Analysis of the Association of Official Analytical Chemists" ("AOAC") or the "Chemistry Laboratory Guidebook" of the U.S. Department of Agriculture. Alternative methods of analysis may be used if submitted to the Administrator and determined to be acceptable.

With respect to (a) and (b) above, it may also be necessary that laboratory analyses be performed to assure the adequacy of the calculations and the applicability of the reference sources.

10. Processors are responsible for assuring the continued accuracy of the sodium content of their products. The basis for verifying sodium content will be as follows:

a. A partial quality control (PQC) program approved by the Processed Products Inspection Division is required for products not covered in (b) below to verify the continued accuracy of any sodium labeling value. Such a PQC program may be principally formulation control coupled with an occasional laboratory analysis, only laboratory analysis of finished products, or some combination of the two. When laboratory analysis alone is relied on for verification, sampling frequency will depend on the correlation of the laboratory results to the sodium value on the labeling.

b. A PQC program will not be required for products where: (1) an adequate basis exists (from a recognized reference source, such as the revisions of Agriculture Handbook No. 8 published in 1976 or later; or (2) there is information that demonstrates that calculations from the sodium content of the product's individual ingredients adequately reflect the sodium content of the product; or (3) there is a data base consisting of a sufficient number of analyses to establish the product's variability and establishing that the standard deviation does not exceed 25 percent of the average. The data can be submitted as part of the label approval application,

or can be accumulated under a PQC program. Products which have been produced for some time under a label PQC program may have accumulated sufficient data to demonstrate that the PQC is no longer required. Processors of such products may submit such data to the Standards and Labeling Division for evaluation.

Products labeled with sodium content information for which a PQC is not required are still subject to Agency monitoring. In addition, the Standards and Labeling Division will require processors to submit no less frequently than annually the results of a single composite analysis of 12 samples randomly selected from 12 different lots to demonstrate the continued validity of the sodium content declaration. Other plans to demonstrate the continued validity of the declaration will be evaluated on a case by case basis. Furthermore, when comparisons to a regular product, marketbasket data, or to leading brands are made, it will be necessary that, at least yearly, the company furnish the Division with data to reconfirm the validity of the comparison.

Processors may obtain approval for labels which comply with these guidelines immediately. However, the guidelines must be followed by July, 1985. Policy Memo #49C, dated June 14, 1984.

SOFRITO WITH PORK: A sauce containing 6% smoked pork.

SOPPRESATE: An acceptable name for a dry salami with an MPR of 1.9:1. This is an Italian salami, that is lightly flavored with garlic and generally, hotly seasoned with paprika and black or red peppers. It is smoked to varying degrees depending on regional tastes.

SOUJOUK: A Turkish sausage. A very dry and highly spiced beef sausage, flattened in shape like a jerky with moisture protein ratio of 2.04:1. The label must show true product name such as "Dried Beef Sausage".

SOUP:

1. Soups made with meat stock shall contain at least 25% meat stock with an MPR of not less than:
 - a. Condensed soup 67:1.
 - b. Ready-to-eat 135:1.
 - c. Beef Bouillon - 67:1 and at least 50% beef stock.
2. Soups made with meat shall contain not less than:

- a. Condensed soup - 10% meat.
 - b. Ready-to-eat 5% meat.
3. Soups containing smoked meats shall contain not less than:
 - a. Condensed soup - 4.0% smoked meat.
 - b. Ready-to-eat - 2.0% smoked meat.
4. Soups made with cooked sausages, shall contain at least 4% cooked sausage.
5. **Soup products:**

Bases: Powdered, semi-solid, viscous, or fluid soup bases, gravy mixes, dehydrated soup mixes, bouillon cubes and granulated bouillon cubes containing meat extract and/or animal fats as the only meat or meat byproduct ingredient, will not be regarded as meat food products.

Bean & Ham Shank: When soup is made from ham shanks, they must be shown in the true product name such as "Bean and Ham Shank Soup".

Blood: At least 1% blood. The product must be made under inspection.

Consomme: A broth cooked with vegetables and then strained. Must have an MPR of 135:1.

Consomme Instant: Dehydrated - not amenable.

Cream Soup: Condensed cream soups may be made from various creams, whole milk, or dry milk powder. The amount of cream, whole milk, or dry milk powder should provide a minimum of .45% butterfat to the final product. Examples:

1. A cream containing 18% butterfat should make up the product formulation; this provides .45% butterfat to the product formulation.
2. Dry milk powder containing 27% butterfat should make up 1.67% of the product formulation.

Dried Meat Soup Mixes: Not amenable.

Italian Style Minestrone: Soup must contain zucchini. Identify meat used in the true product name.

Pepper Pot: At least 20% scalded tripe.

Petite Marmite (FR): A soup made with meat, chicken and vegetables.

Scotch Broth: At least 3% mutton in a thick mutton broth.

Vegetable: Vegetable soups made with soup stock not considered amenable.

SOUSE: Nonspecific product, can be made with all pork byproducts.

SOUTHERN HOTS: A cooked smoked sausage made in the south. (South of Mason-Dixon line is regarded as Southern). A coin name that must be accompanied by a true product name such as "Smoked Sausage".

SOY GRITS: An acceptable name for Soya Flour.

SOY PROTEIN PRODUCTS: Whenever soy flour, defatted soy grits, soy protein concentrate, isolated soy protein and similar products are used as ingredients of meat and poultry products, they must be called by their common or usual name (e.g., soy flour, soy protein isolate, etc.). According to the classification or standards for these items, soy flour is considered to have approximately 50% protein, soy protein concentrate contains a minimum of 70% protein, and soy protein isolate contains a minimum of 90% protein. Two percent isolated soy protein is equivalent to 3½% binders. If these products are textured, then "textured" should also be included in the name. We allow the use of the term "textured vegetable protein" when the textured soy products are mixed with spices, colorings, enrichments, etc., when the ingredients of the textured vegetable protein are listed parenthetically. "Vegetable Protein Product" is an acceptable declaration for a soya product fortified in accordance with Food and Nutrition Service regulations. The ingredients of the VPP must be listed parenthetically.

SOY SAUCE: May be shown as such in ingredients statement. Without sublisting.

SPAGHETTI:

Sauce with meatballs	At least 35% cooked meatballs
Sauce with meat	At least 6% meat
with meatballs	At least 12% meat or 18% meatballs
with meatballs & sauce	At least 12% meat
with meat and sauce	At least 12% meat

with franks and sauce

At least 20% franks

SPAGHETTI SAUCE WITH MEAT STOCK: Spaghetti sauce consisting mainly of tomatoes with seasoning. Must contain 5% fresh beef and 12.5% concentrated meat stock.

SPAGHETTIOS WITH SLICED FRANKS IN TOMATO SAUCE: At least 12% sliced franks.

SPAGHETTIOS IN CHEESE SAUCE WITH GROUND BEEF: At least 12% meat.

SPANISH RICE WITH BEEF: At least 20% cooked beef.

SPECKWURST: Product should conform to sausage standard without the use of byproducts except chunks of fat are usually present.

SPICED BEEF: A cured, spiced and cooked product.

SPICES: The term "Spices" refers to genuine natural spices whole or ground. Spices may be listed as "Flavorings". See Regulations 317.8(b)(7).

STARCH: Starch and cornstarch are synonymous in meaning. When "Vegetable Starch" is used as a designation, it refers to the starchy material derived from any of the starchy vegetables such as potatoes, tapioca, wheat, etc.

STARCH, MODIFIED FOOD: The material consists of starch which has been hydrolyzed by acid or other acceptable means.

STEAKS, BEEF SKIRT: This product consists of strips approximately three inches in width by 12 to 14 inches in length of the heavy muscular portion of the beef diaphragm, with the serous membranes removed. The label must show true product "Beef Skirt Steak Diaphragm". See Diaphragm.

STEAK, CHINESE PEPPER: At least 30% cooked steak. A Chinese dish usually served with rice. Beef steak is cut in thin strips, browned and added to a sauce. Vegetables are also added to the sauce; green peppers strips are always used and other vegetables may include celery, onions, scallions, red pepper, bean sprouts, tomatoes, or water chestnuts.

STEAK, BONELESS CLUB OR DELMONICO: These terms are synonymous and are restricted as a designation to the meat served from the anterior portion of the beef short loin extending from the T-bone area up to and including the 13th rib.

STEAK, COUNTRY STYLE: This term is popular in the southern region of the country. It resembles a "Gravy and Swiss Steak" article. Characteristics of this product are: 1. It is a braised commodity prepared from the steaking portions of beef (usually from the round). 2. The meat is mechanically "tenderized" and floured prior to browning. 3. The meat is browned by being sauteed or oven browned but not by flame browning or cooking in water. 4. When true product name is shown as "Gravy and Swiss Steak" at least 35% cooked steak must be used. 5. When true product name is shown as "Beef Steak with Gravy", at least 50% cooked steak must be used.

STEAK, FLANK: Acceptable name for the flat oval shaped muscle embedded in the inside of the clod or upper end of the flank. It is practically free of fat and usually used as "London Broil."

STEAK, PEPPER: Must meet the standard for "Fabricated Steak" (319.15(d)) and contain green and/or red peppers.

STEAK, SALISBURY: At least 65% meat and limited to 30% fat. Other requirements are:

1. That it is an unbreaded cooked product.
2. The meat block may contain 25% pork; the remainder being beef. Partially defatted chopped beef and pork may be used at 12% of the beef or pork.
3. Up to 12% extenders are permitted. When isolated soy protein is used, 6.8% is the equivalent of 12% of the other extenders. The permitted extenders include but are not limited to cereal, bread crumbs, cracker meal, soy flour, soy protein concentrate, isolated soy protein and textured vegetable protein.
4. Meat byproducts are not permitted.
5. Permitted liquids include, but are not limited to water, broth, milk, cream, skim milk and reconstituted skim milk (9 parts water to 1 part NFDM).
6. Product not cooked which conforms to the above may be labeled "Patties for Salisbury".

STEAK, SANDWICH: A product composed of thinly sliced beef. The label must show true product name such as "Wafer Beef Slices Chopped and Formed".

STEAK, SWISS:

Swiss Steak and Gravy: Not less than 50% cooked beef.

Gravy and Swiss Steak: Not less than 35% cooked beef.

Product to be labeled "Swiss Steak" must be floured or dusted before searing, or flour added to gravy.

STEAK, TERIYAKI STYLE: A slice of beef soaked in a soya solution and then cooked.

STICKS: There are three types of meat or poultry sticks.

- (1) Meat Sticks, which are an extended "pattie like" product and usually breaded. No more than 10 percent extenders and 30 percent breadings are permitted. When whole egg, tomato and nonfat dry milk are used, the label must show in true product name as added, e.g., "BREADED MEAT STICK - NONFAT DRY MILK ADDED.
- (2) The infant finger food type of sticks is usually packed in jars. It conforms to the sausage standard and must show a true product name such as "Meat Stick".
- (3) Nonspecific dry or semi-dry sticks that do not meet the sausage standard must be followed by the ingredients statement.

STICKERS: Stickers, imprints, overprints, etc., that are otherwise acceptable will be approved with the understanding that they will not obscure or otherwise detract from the conspicuousness of the required labeling features.

STOCKINET PACKAGING: Loosely woven stockinets may be used to cover meat products if the products are properly labeled or marked and the labeling or marking remains plainly visible through the covering.

STROGANOFF, MEAT BALL: At least 45% cooked meatballs. Sauce portion shall comply with the Stroganoff Sauce standard.

STROGANOFF SAUCE: The sauce must contain at least 10% sour cream or a combination of at least 7.5% sour cream and 5% wine or 2% sour cream, 2½% wine and 9½% whole milk.

STROGANOFF SAUCE WITH/AND BEEF: At least 31% beef or 21% cooked beef based on the total weight of the product, with sauce portion complying with the stroganoff sauce standard.

STROGANOFF SAUCE WITH/AND MEATBALLS: At least 31% cooked meatballs. Sauce portion shall comply with the "Stroganoff Sauce" standard.

STROMBOLI: Product is not considered a traditional sandwich. Minimum meat requirement is 25% fresh or 18% cooked meat. The label must show a true product name, such as "Pepperoni and Cheese Wrapped in a Dough."

STRUCTURED VEGETABLE PROTEIN: Structured vegetable protein and textured vegetable protein may be used interchangeably on meat and poultry products labels when they contain identical ingredients.

STUDZIENINA: A souse. The label must show the true product name "Souse".

STUFFED CABBAGE WITH MEAT IN SAUCE: At least 12% meat. At least 8% cooked poultry.

STUFFED PEPPERS WITH MEAT IN SAUCE: At least 12% meat. At least 8% cooked poultry.

SUCROSE: Declare on label as sugar.

SUKIYAKI: At least 30% meat. Mixture of vegetables such as mushrooms leeks and celery, cut up and cooked briefly with thin slices of beef and soy sauce.

SULFITES: Subpart D, 21 CFR 182 specifically prohibits the use of bisulfites in meat and in any foods recognized as a source of Vitamin B-1. See Regs 318.7(d).

SUMMER SAUSAGE: May be a semi-dry or cooked sausage. Meat byproducts and extenders are permitted.

SWEET AND SOUR PORK, BEEF OR POULTRY: Requires at least 25% meat or poultry meat or 18% cooked meat or poultry meat. Requires sufficient traditional sweet and sour ingredients (fruit, fruit juices, vinegar, etc.) to impart sweet and sour characteristic.

SWEET AND SOUR SAUCE WITH CHICKEN AND PINEAPPLE: Acceptable name for a product containing 20% cooked chicken meat, 15% pineapple juices and 10% pineapple.

SYLTA: A Danish variety of Head Cheese. The label must show the true product name "Head Cheese."



TACO: At least 15% meat.

TACO FILLING: At least 40% fresh meat. The label must show true product name such as "Taco Filling with Meat", "Beef Taco Filling", or "Taco Meat Filling."

TACO FILLING, KIND: At least 40% raw poultry meat.

TAGS, TISSUE STRIPS, BRANDS: See Regulation 316.10. When tags, tissue strips, brands, etc., are used to apply ingredient statements on sausages and other products in casings or link form, the only additional marking required is the official inspection legend. However, if other features are added, such as the product name, all applicable required labeling features should be known.

TALLOW: Acceptable product name for the meat food product consisting of rendered beef fat or mutton fat or both.

TAMALES: At least 25% meat. Tamales prepared with meats other than beef and pork must be shown in the product name, such as "Chicken Tamales" or "Chicken and Beef Tamales". When inedible wrappings are used, their presence must be indicated in the product name or as a qualifier to the product name. The wrapping cannot be included as part of the net weight. See Regulations 319.305.

TAMALE FILLING: At least 40% beef.

TAMALES:

Cup style: At least 25% meat.

Cup style with sauce: At least 20% meat.

Pie: At least 20% fresh meat. Filling must be at least 40% of total product.

Tamales, (kind): At least 6% poultry meat.

With sauce or gravy: At least 20% fresh meat.

TAQUITOS: A Mexican dish requiring at least 15 percent meat. Cooked beef product is cut into strips, or shredded and placed in center of tortilla, and the tortilla is then rolled around the beef product.

TASAJOS: M.P.R. not to exceed 2:1 (Salted Beef). Product is stitch pumped and cured in salt brine for 72 hours or more after which it is dried with circulated warm air for a period of at least 20 days. If the item is dipped in a tallow mixture, the statement should be shown contiguous to the product name identifying the constituents of the dipping mixture.

TEAWURST OR TEEWURST: A cooked or uncooked product. Processed with or without curing and cold smoked two to five days. It is ground or coarsely chopped and is characterized by a soft spreadable texture. Typical meat ingredients: pork, beef, pork bellies, and bacon. Fresh pork bellies may be used in place of pork fat and bacon.

TEMPURA: A Japanese dish consisting of shrimp, fish, vegetable, meat, poultry etc., each dipped in an egg batter and deep fried. The label must show true product name such as "Shrimp Tempura", "Pork Tempura", etc.

TENDERAY: The term "Tenderay" is appropriate for display on labeling materials and for application by marking devices in establishments operating under Federal Meat Inspection when the carcasses involved are from the better grades of beef (those meeting the specifications for commercial grade or better). These carcasses should be held following slaughter for at least 44 hours at a temperature of 65° to 68° F in an atmosphere having a relative humidity of between 80 to 85% and exposed to active ultra-violet rays during this period to inhibit the growth of surface mold and bacteria. The hold period may be reduced to 24 hours for the beef cuts known as "ribs" and "trimmed loins."

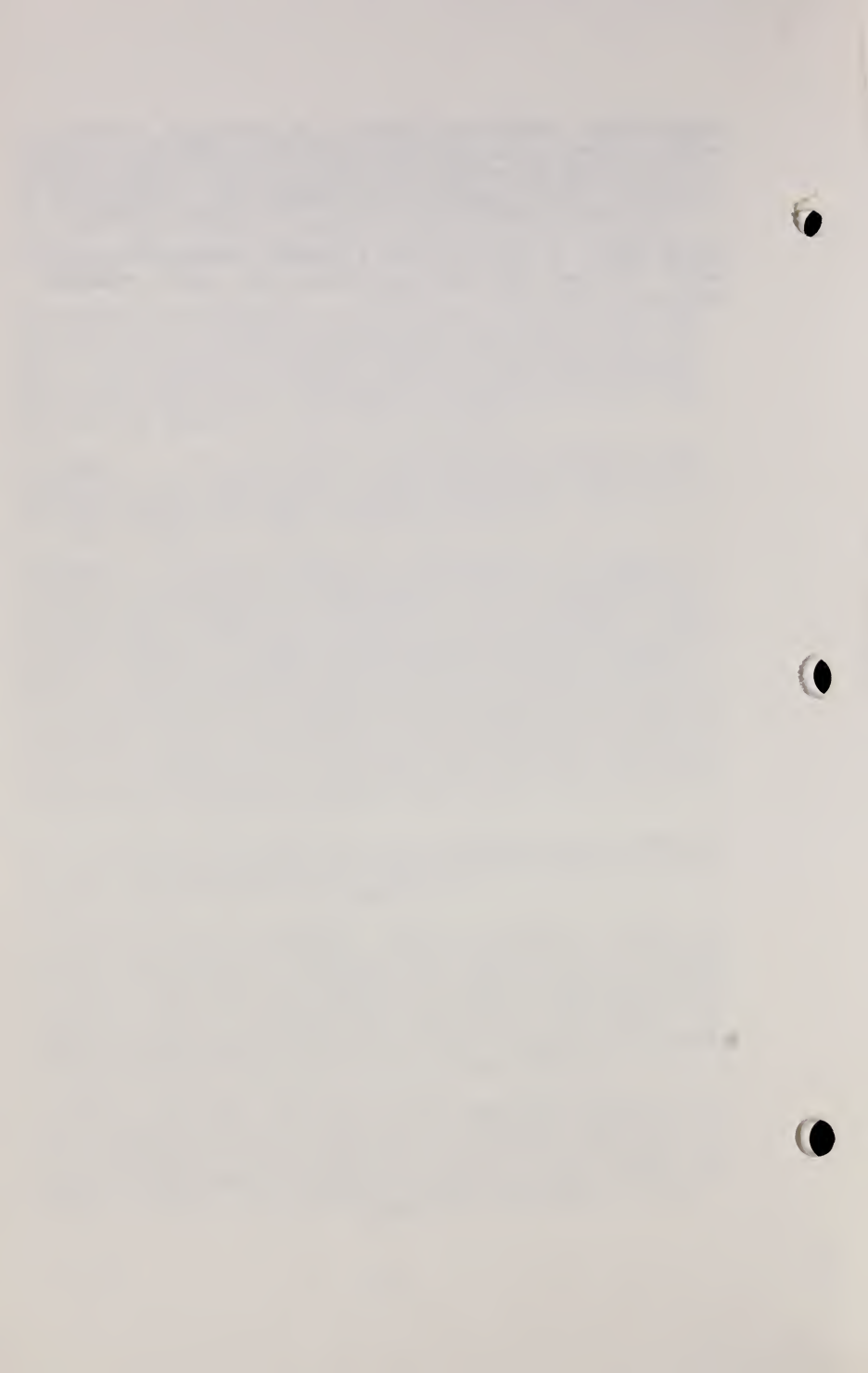
All submittals for "Tenderay" approvals should be forwarded by company with transmittal forms identifying in detail how the meats involved will be handled.

***TERIYAKI, Meat or Poultry:** Cubes or slices of meat or poultry meat which have been marinated in a sauce containing soy sauce, some kind of sweetening and usually ginger, garlic or wine. When the marinated product is combined with additional sauce the product name must reflect the sauce; for example, "Beef Teriyaki with Sauce." See entry for "Teriyaki Products" when product has not been cooked.

TERIYAKI PRODUCTS: Meat and poultry teriyaki products are not required to be cooked, provided a prominent statement is on the principal display panel informing the consumer that the product is not cooked. Example: "Ready to Cook", "Raw" and "Ready to Bake." Policy Memo #12 dated September 8, 1980.

TETRAZZINI, CHICKEN OR BEEF: At least 15% cooked poultry or beef. It is made with diced cooked poultry or meat in a rich cream sauce containing sherry or white wine. This is added to cooked spaghetti or noodles in a casserole. Usually topped with bread crumbs or grated cheese.

TEXAS HOTS: A coin name for a smoked sausage made in Texas. The label must show true product name such as "Smoked Sausage".



When fresh meat or poultry meat to textured soy product ratio is less than 13:1 but at least 10:1, the textured soy product is characterizing and may be deceptive. The label must show as Textured Soy Flour Added: contiguous to the product name.

If the ratio is less than 10:1, the textured soy product must be labeled in the product name, such as "Beef and Textured Vegetable Protein Hotdog Chili Sauce" or "Hotdog Chili Sauce Made with Beef and Textured Soy Flour" (all same size letters).

TEXTURED VEGETABLE PROTEIN (Textured Vegetable Protein Product) FOR COOKED MEAT and/or POULTRY MEAT: If the cooked meat and/or poultry meat to TVP ratio exceeds 9:1, then the TVP is declared by its common or usual name in the ingredients statement only.

If the cooked meat and/or poultry meat to TVP ratio is less than 9:1 but at least 7:1 The label must contain a qualifying phrase contiguous to the product name, e.g., "Chicken Salad, Textured Vegetable Protein Added."

If the cooked meat and/or poultry meat to TVP ratio is less than 7:1, the TVP must be shown in the product name, e.g., "Chicken and Textured Vegetable Protein Salad."

THURINGER: Usually classed as a "Semi-Dry" sausage with an MPR of 3.7:1. It is usually smoked and complies with the following factors:

1. Pork fat as such may comprise up to 10% of the total ingredients.
2. Heart meat (Beef or Pork) up to 50% of meat ingredients.
3. Tongue meat (Beef or Pork) up to 10% of meat ingredients.
4. Cheek meat (Beef or Pork) up to 50% of meat ingredients.
5. No binders or extenders.
6. "Cooked Thuringer" can contain up to 10% added water.
7. Acceptable product names for uncooked thuringer include: "Beef Summer Sausage - Thuringer Cervelat" and "Summer Sausage - Thuringer Cervelat."

TOCINO: Spanish word for salt Pork or Bacon.

TOCINO (Filipino or Philippine Style): Refers to the thinly sliced piece of meat taken from either the hind leg or shoulder portion of the pork carcass, treated with salt, sugar, and nitrite and/or nitrates, optional ingredients: ascorbic acid; condiments such as spices, monosodium glutamate, and phosphates may be added. Acceptable color agents are annatto, beet powder, and paprika that must be shown as "artificially colored." A true product name must be shown on the label such as "Sliced Marinated Cured Pork Shoulder Butt."

TOMATO PRODUCTS: Declaration of tomato product in the statement of ingredients is as follows:

1. Whole Tomatoes - show as "Tomatoes"
 2. Tomato Puree - show as "Tomato Puree"
 3. Tomato Paste - show as "Tomato Paste"
- a. Tomato paste or puree and water may be declared as "Tomato" or "Tomatoes" provided:
- (1) Paste or puree is made from whole tomatoes.
 - (2) The finished tomato product has a solid content of not less than 6.2%, a specific gravity of 1.0263 at 25°C, or a refractive index of 1.3412 at 20°C.
- b. Tomato paste and water may be declared as tomato puree provided:
- (1) Paste is made from whole tomatoes.
 - (2) The finished product has a solid content of not less than 8 percent but less than 24 percent.
4. Tomato Juice
Cannot be made from puree or paste.

TOMATO-STICKS, PUDDING OR RING: A non specific sausage-like product containing tomatoes.

TOMATO AND BACON SPREAD: At least 25% cooked bacon.

TONGUE SPREAD: At least 50% fresh tongues or 35% cooked tongues.

TONGUE TRIMMINGS: Must contain muscle tissue. See Manual 17.13.

TORTELLINI WITH MEAT: At least 10% meat.

TORTILLA WITH MEAT: At least 10% meat. This is a thin, flat unleavened masa cake which is baked on both sides.

TOSTADA WITH MEAT: A tortilla usually topped with refried beans, meat, cheese and fresh vegetables. At least 15% meat.

TOURISTEN WURST: A semi-dry type of sausage. The MPR is 3.7:1.

TRICHINAE TREATMENT: All sausage and meat food products containing pork that are not cooked or understood to be cooked prior to serving must be treated by one of the prescribed methods. See Regulations 318.10.

"TROPIC CURE" - PORK PRODUCTS: A pork product when ready for shipment from the official establishment must have a moisture protein ratio not in excess of 3.25:1, and a salt content not less than 6%. See Manual 18.29.

TRUFFLES: Meat food product such as "Liver Pate with Truffles" or "Sandwich Spread with Truffles" would be expected to be prepared with at the least 3% truffles. Labels of product containing less than 3% truffles should indicate the amount of truffle content in the name such as "Liver Pate with 2% truffles." If the name does not feature truffles and they are mentioned only in the list of ingredients, we have no minimum requirement, provided the illustration does not show truffles.

TURBINADO: Partially refined sugar.

TURF & SURF: A coin name on a product containing beef and seafood which must be followed immediately by the true product name such as "Beef Rib and Lobster Tail."

TURKEY BRAUNSCHWEIGER: The product name must be shown on the label as "Turkey Liver Sausage." No byproducts other than liver are permitted in the product.

TURKEY CHOPS: Turkey chops are prepared by cutting the frozen breast into slabs with each cut being made perpendicular to the long axis of the keel bone (sternum). The larger slabs are split in half through the center of the sternum, resulting in two individual servings of meat with a piece of

bone on one side and a thin layer of skin on the other. The smaller pieces at each end of the breast are left intact as individual servings. Steak is not suitable because a turkey steak is boneless by definition.

TURKEY HAM Product otherwise conforming to the standard for turkey ham under section 381.171 of the poultry products inspection regulations but weighing more than the original weight of the turkey thigh meat used prior to curing shall be descriptively labeled as follows:

(1) The product name must include in addition to "Turkey Ham", words that specify the amount of the additional substances, e.g., "and _____% Water", "With _____% Water Added" or "Turkey Ham and Water Product _____% of Weight is Added Ingredients" (The ingredients of the added solution may be incorporated into the product name, e.g., "Turkey Ham and Water Product _____% of Weight is Added Water, Salt, Dextrose, Sodium Phosphate, and Sodium Nitrite.") The blank filled in with the percent determined by subtracting the original weight of the turkey thigh meat from the weight of the cooked finished product. "Turkey Ham and 12% Water" is an example.

(2) In retail and non-retail size packaging, the qualifying statements described in (1), i.e., "With _____% Water Added", "and _____% Water," "_____% of Weight is Added Ingredients," and similar statements must be shown in lettering that is either not less than three-eighths inch in height or is at least one-third the size of the letters used in the product name, and in the same color and style and on the same background as the product name. Full length of the product labeling is not required.

(3) The "Turkey Ham" portion of the product name must be qualified with the statement "Cured Turkey Thigh Meat" in the manner described in 381.171(e). This may be effected by using an asterisk as long as there is not type or other designs between the total product name and the qualifying statement. Other means of qualifying "Turkey Ham" will be evaluated based on clarity. Alternatively, the total name as described in (1) and (2) may be qualified with a statement that includes "Cured Turkey Thigh Meat" and the amount of added water, e.g., "Cured Turkey Thigh Meat and 12% Water." The statement should be presented in the manner described in 381.171(e).

(4) The product name shall be further qualified with the

statement(s) required by section 381.171(f) and any other statements required in Part 381.

A product complying with the standard for Turkey Ham, containing added water and descriptively labeled as stated above, must be produced under a Partial Quality Control (PQC) program approved by the Processed Products Inspection Division (PPID) prior to the use of the approved label. Policy Memo #57A, dated September 16, 1985.

TURKEY HAM PRODUCTS CONTAINING GROUND TURKEY THIGH MEAT (LABELING): Small amounts of ground turkey thigh meat may be added as a binder in turkey ham products as defined in 9 CFR 381.171 without declaration provided the ground turkey thigh meat is made from trimmings that are removed from the turkey thighs during the boning and trimming process. The amount of ground turkey thigh meat that may be used can represent no more than the amount that was trimmed and in no case more than 15 percent of the weight of the turkey thigh meat ingredients at the time of formulation. Products containing any ground turkey thigh meat not removed during the boning and trimming processes or products containing more than 15 percent ground turkey thigh meat must be labeled to indicate the presence of the ground turkey thigh meat, e.g., "a portion of ground turkey thigh meat added." The provision in the regulations (9 CFR 381.171(f)) regarding the required use of terminology such as "Chunked and Formed," "Chopped and Formed," and "Ground and Formed" will continue to be followed. Policy Memo #59, dated March 29, 1983.

TURKEY, HICKORY SMOKED: Product is exposed to natural smoke during the cooking process, and returned to green weight or less. It is usually cured, but this is not a requirement. Cooked to an internal temperature of 160°F. (155°F. if cured) as required in Regulations 381.150.

Turkey Loaf: Cured, Chopped, (Canned): May contain seasonings, cures, and no more than 3% water at formulation. Binders and extenders are not permitted.

TURKEY SALISBURY STEAK: At least 55% turkey meat in natural proportions (light and dark) or 65% turkey with skin and fat in natural proportions (skin 10% turkey meat 55%). Maximum amount of extenders is 12%.

TURNOVERS: 25% meat or 14% poultry meat. Similar to pies except the dough is folded. Cheese may be substituted for meat or poultry meat in an amount not to exceed 50% under the conditions outlined below:

1. Cheese must be part of the product name such as "Beef and Cheese Turnover" or "Chicken and Cheese Turnover."
2. Imitation Cheese, substitute cheese, cheese food and cheese spreads are not acceptable replacement for cheese.

TZIMMIES: The true product name is "Beef and Vegetables" (or similar wording) at least 50% raw beef is present in product

or "Vegetables with Beef" (or similar wording) at least 35% raw beef is used.



UKRAINIAN SAUSAGE: A dry sausage made from lean pork and/or veal chunks. The product contains large amounts of garlic which dominates the flavor. It is cooked and smoked at high temperatures (around 180°-185° F) for 4-5 hours and then air dried. The water activity (Aw) of the finished product shall not exceed 0.92 or the moisture/protein ratio 2.0:1 or less.

UNCURED (SAMPLING AND LABELING REQUIREMENTS

LABELED AS): In accordance with 9 CFR 317.17 and 9 CFR 319.2, products such as bacon, pepperoni, or ham, in which nitrite and/or nitrate is required or expected may be prepared without such cures when the product name is immediately preceded by the term "Uncured" provided that samples are found by the Administrator to be similar in size, flavor, consistency and general appearance to such product as prepared with cures.

Other products such as a smoked sausage, which are frequently found in either the cured or uncured state, may be prepared without curing ingredients such as nitrite or nitrate. These uncured products may or may not be labeled as "Uncured." If they are so labeled, samples are not required for administrative review, but labeling and handling statements are required similar to 9 CFR 317.17 whenever the term "Uncured" is voluntarily used as part of the product name. Policy Memo #63, dated January 12, 1984.

UNSKINNED PORK JOWLS: When permitted in product must be labeled as "Unskinned Pork Jowls". See Pork Skins.

VEAL BIRDS: Product is similar to a turnover made with meat and contains no more than 40% stuffing. Categories of products are as follows:

1. Veal Birds - At least 60% veal
2. Veal Birds Beef Added - At least 60% veal and beef of which 20% may be beef
3. Veal and Beef Birds - At least 60% veal and beef of which up to 50% may be beef
4. Veal Birds (made from patties) Birds made from patties shall bear a true product name descriptive of patty used such as "Veal Birds made with Veal Patties - Beef added. The patty portion shall contain 70% meat.

VEAL CORDON BLEU: The standard requires at least:

1. 60% veal and
2. 5% ham, Canadian bacon or cooked cured pork loin and
3. Cheese (either Swiss, Gruyere, Mozzarella or Pasturized Processed Swiss)
4. If the product is breaded it must be shown in product name.

When product is made with other than solid pieces of meat, "Chopped and Formed" must be shown contiguous to product name. Beef is not permitted in this product.

Veal that has been injected with water and phosphates and used for Veal Cordon Bleu should be labeled "Veal Roll Cordon Bleu" or other descriptive names as appropriate.

VEAL CUTLET: Must be a single piece of meat from the round. Slice thickness may vary however combining several thin slices to represent a single cutlet is not permitted.

VEAL PARMAGIANA: There now exists the following categories of products.

1. "Breaded Veal Parmagiana" is the product name for a solid piece of veal that is breaded, topped with cheese and tomato sauce. Breaded cooked veal to represent 40% of finished product.

2. "Breaded Veal Parmagiana, Chopped and Formed Beef (or Beef Fat) Added" is the product name for chopped veal with up to 20% beef and/or beef fat added that is formed, breaded, topped with cheese and tomato sauce. The chopped and formed beef added statement is shown 1/3 the size of "Veal" contiguous to product name. Breaded cooked patty to represents 40% of the finished product.

3. "Breaded Veal Parmagiana made with Veal Patties, Beef (or Beef Fat) Added; Ingredients: " is the product name for a veal patty containing at least 70% fresh meat (in unbreaded patty) of which 20% may be beef or beef fat. The patty is breaded, topped with cheese and tomato sauce. The entire qualifying statement in the product name is to be shown 1/3 size of "Veal" contiguous to product name. The breaded cooked patty represents 40% of finished product.

4. Breaded Veal and Beef Patty Parmagiana; minimum meat patty requirement is 50%. The patty may be prepared in proportions as governed by 317.2(f)(1)(v) of the regulations.

If the product is breaded, the name must reflect this fact. The cheese sauce component of the product does not have to be shown in the name of the product. A specific kind of cheese is not required, although Romano, Mozzarella, and Parmesan are the usual types used. No specific spelling of the word "Parmegiana" is required. Name applies to a "Cooked Product Assembled, Ready to Heat and Eat."

VEAL DRUMSTICK, BREADED: May not contain more than 15% water, or more than 10% extenders.

VEAL FRICASSEE: At least 40% meat.

VEAL AND PEPPERS IN SAUCE: At least 30% cooked veal. The true product name must show such as as "Veal Patties, beef added."

VEAL PATTIES: Up to 20% beef, and/or beef fat permitted. Beef and/or beef fat must show in the true product name such as Veal, Beef Fat Patties.

VEAL SCALOPPINI: At least 35% cooked sliced veal. Veal and sauce type product.

VEGETABLE BEEF PIE: At least 25% meat.

VEGETABLE DECLARATION ON LABELS:

1. Onion, garlic, celery and parsley unqualified shall be intended to mean fresh, frozen, or canned.
2. Processed onion or garlic must be qualified in a manner such as, "dried" or "dehydrated onion" or may be shown as "onion flakes" or "powdered."

3. It is usually not necessary to show vegetables as whole, diced, sliced, granulated, powdered, or pureed; how-

VEAL SCALOPPINI: At least 35% cooked sliced veal. Veal and sauce type product.

VEGETABLE BEEF PIE: At least 25% meat.

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2. Processed onion or garlic must be qualified in a manner such as, "dried" or "dehydrated onion" or may be shown as "onion flakes" or "powdered."
3. It is usually not necessary to show vegetables as whole, diced, sliced, granulated, powdered, or pureed; however, whenever the name of the vegetable is necessary to describe a food, then the name of the vegetable should be modified to show the form of its degree of processing.
4. Onion or garlic juice to which water has been added shall be shown in a manner such as onion juice with water added.
5. Celery seed may be listed as a spice.
6. Celery salt shall be shown as celery salt.
7. Oil of celery, etc. may be listed as flavoring.

VEGETABLE GUM: Declare common or usual name of each such as Guar Gum.

VEGETABLE-HAM-CASSEROLE: At least 25% ham.

VEGETABLE IN COOKED SAUSAGES: The added vegetable should be part of the true product name such as, "Garlic Bologna."

***VEGETABLE PIE WITH MEAT:** At least 12% meat.

VEGETABLE STEW WITH:	MINIMUM MEAT CONTENT
Meatballs	12% meat
Meat	12% meat
Meat Sauce or Gravy	6% meat
Sauce and Meat	12% meat
Poultry	6% cooked poultry meat

VIENNA SAUSAGE - PACKED IN BEEF BROTH: Must contain 80% sausage to be in compliance prior to inclusion in can. Broth component to have a MPR of not more than 135:1. A manufacture holds trademark rights to the terms "Vienna" and "Vienna Beef".

VINEGAR: Must contain at least 4 grams of acetic acid per 100 cubic centimeters (approximately 4% acetic acid). This strength is referred to as 40 grain vinegar. Cider vinegar, which during the course of manufacture has developed an excess of acetic acid over 4%, may be reduced to a strength not less 4%. Cider vinegar so reduced is not regarded as adulterated but must be labeled as to its nature as "diluted" or "water added" cider vinegar. However, when vinegar of any concentra-tion (not less than 4% acetic acid) is used in a food product, the only labeling requirement is "vinegar." Statements such as "diluted" or "water added" are not required.

VINEGAR PICKLE: Sausage in vinegar pickle is approved with the understanding that sausage is completely covered with pickle and that the pickle has a pH level not higher than 4.5.

VEGETABLE PROTEIN PRODUCT (VPP): A vegetable protein product forti-fied in accordance with Food and Nutrition Service Regulations. The ingredients of such must be sublisted.

WATER IN CANNED SAUSAGE: Water not to exceed 8% may be used in the preparation of precooked pork sausage links intended for canning. The amount of water used is for the purpose of replacing that which is lost during the processing operation that takes place prior to canning. The weight of the sausage at the time of canning shall not exceed the weight of the fresh uncured meat ingredients plus the weight of the curing ingredients and the seasoning ingredients.

WATER BUFFALO: Not amenable to mandatory Federal Meat Inspection Act. Cannot be used in meat and poultry products unless inspected under reimbursable voluntary inspection.

WATER - BASE SEASONING SOLUTIONS ALLOWED IN BEEF, FRESH OR COOKED

1. Up to 3% water can be mixed with seasonings and flavorings and rubbed on the surface of meat. A qualifying statement would indicate this process. Water would be included along with the seasonings and flavorings in the ingredient statement. The percentage does not have to be disclosed, therefore a PQC program is not required.
2. Enzymes can be added to beef but limited to a 3% pick-up. A statement after the product name indicates the use of enzymes.
3. Marinated products that do not contain enzymes must be labeled with a statement "Marinated in a solution of _____" following product name. When the solution exceeds 10%, the percentage must be in the qualifying statement and a PQC program is required.
4. Product that is dipped in an enzyme solution and then marinated is required to undergo the operations separately. Both operations are stated on the label.
5. Unless addressed by other regulations and policies, solutions may be added to uncooked, uncured red meat products, including products that have been chunked, ground, wafer sliced, etc., and formed, if the product name is qualified to indicate the composition and the amount of the added solution. The statement must identify the common or usual names of all the ingredients added in their proper order of predominance and may identify the method of addition (e.g., "Injected with up to 20 percent of a solution of water, salt, and sodium phosphates"). Other similar statements will be considered on their merits. The statement must be

contiguous to the product name and printed in a style and color as prominent as the product name. The statement must be at least one-fourth the size of the most prominent letter in the product name. The ingredients of the solution can be in print no less than one-eighth the size of the most prominent letter in the product name.

If the product is cooked, a statement of the composition and the amount of the solution added prior to cooking must accompany the product name. The statement may include an indication that the addition took place prior to cooking, e.g., "Prior to cooking injected with up to 20 percent of a solution of water, salt, and sodium phosphates."

A quality control program must also be approved by the Processed Products Inspection Division before the label can be used for all processes involving the addition of solutions except treatment by enzymes. The addition of enzymes to meat products is limited to 3 percent and is covered by regulations (9 CFR 318.7(c)(4)).

The policy is intended to apply to solutions that impart favorable flavor and other sensory characteristics, but not to solutions that contain proteinaceous ingredients, which would essentially be added to extend the product. Policy Memo #66, dated February 9, 1984.

WATER MISTING ON MEAT FOOD PRODUCTS: The spraying of a mist of water to the surface of frozen pizzas is acceptable with the following provisions:

1) The net weight of the product may not include the water used in the misting process and should be so qualified. e.g. Net Weight 14 oz (Excludes Water Glaze).

2) A prominent and conspicuous statement must appear on the principal display panel adjacent to the product name, describing that the product is protected with a water glaze (e.g., "Product Protected With Water Glaze").

WEISSWURST: An acceptable name for fresh sausage. It is usually made of pork or veal and must be thoroughly cooked before eating. German origin - means White Sausage-similar to Bratwurst. Must be in small casings or trichinae treated.

WELSH RAREBIT SAUCE WITH COOKED HAM: At least 20% cooked ham in total formulation.

WHEAT GLUTEN: Acceptable for use to bind fresh meat cuts such as boneless loins, boneless legs, and livers together, so that they may be cooked and sliced without falling apart. The amount used should not exceed 2% of the weight of the total product. The product name shall be qualified by the phrase "Wheat Gluten Added." Wheat gluten is not acceptable for use with a chunked and/or chopped specific products as roasts, rolls and reformed meat cuts. Acceptable in non-specific products and home-style meat loaves within the prescribed limits of other extenders and binders.

WHEAT PILAF WITH CRISP BACON: Product is formulated with water, wheat, bacon and condimental substances. Acceptable as a meat food product.

WHEY PRODUCTS: Dried whey, reduced lactose whey, reduced minerals whey and whey protein concentrate are the common or usual names of whey products (in dry form only) that may be used in meat food products. They may be used as binders and thickeners in sausage and bockwurst at up to 3 ½ percent, in chile con carne and pork or beef with barbecue sauce at up to 8 percent, and in imitation sausages, soups, stews and nonspecific loaves in amounts sufficient for purpose. They may also be used in batters, gravy mixes and breadings. Whey products should be declared by their common or usual names on product labels.

WHITE HOTS: A cooked smoked sausage that may be qualified as "Weisswurst" or "Bockwurst Style." Product usually made of pork, beef and/or veal. Byproducts and additives permitted. No cure permitted.

WHOLE HOG SAUSAGE: Must contain all primal parts of a hog. Hearts, and tongues, in natural proportions, are permitted ingredients in whole hog sausage when declared in the ingredients statement. Other meat byproducts not permitted in whole hog sausage. See Regulations 319.144.

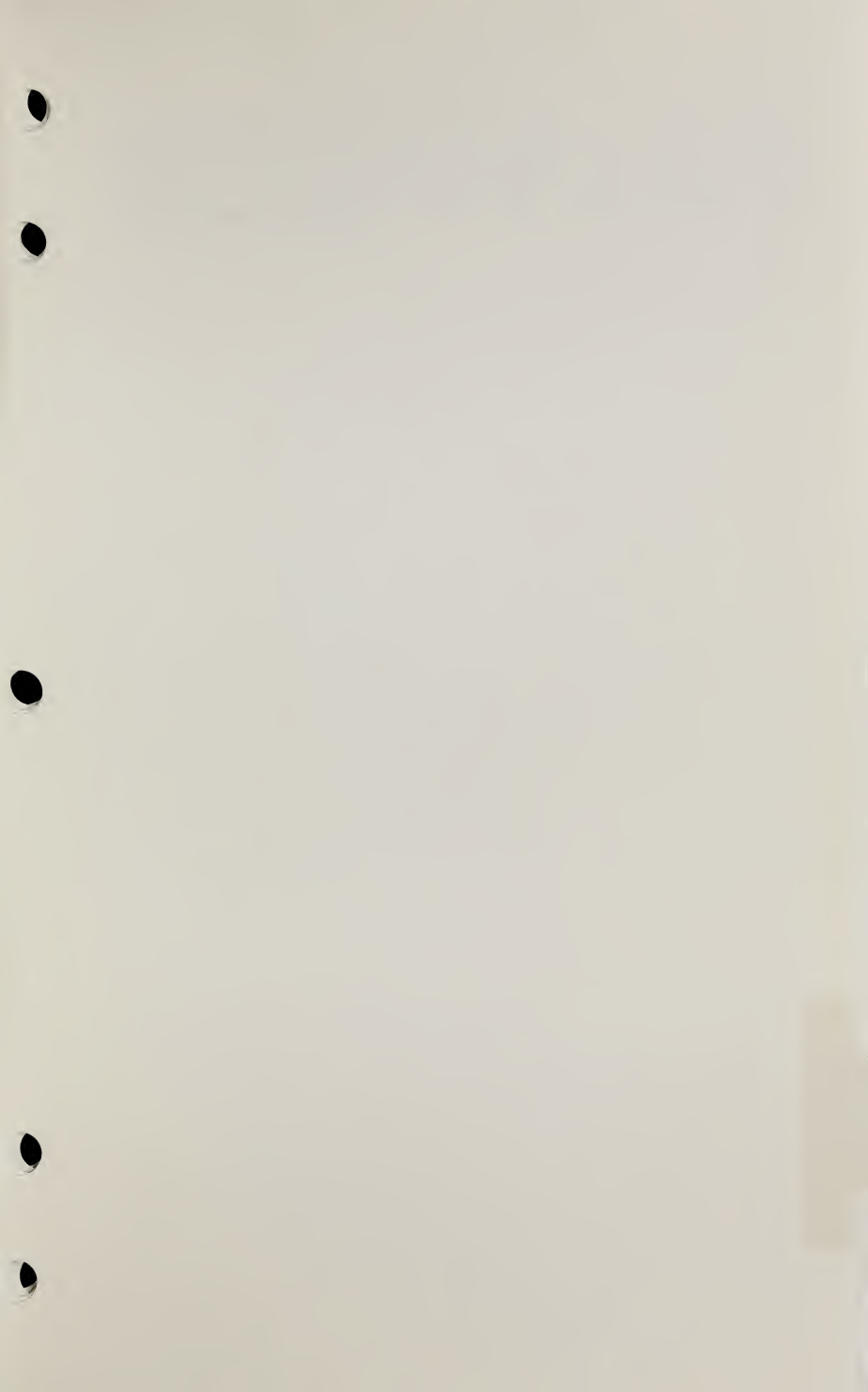
WIENER SCHNITZEL: A veal cutlet, prepared by dipping in egg, flour and bread crumbs and frying to a golden brown.

WINE FLAVORED OR WINE CURED: Must have enough wine to give a wine flavor characteristic to the product.

WINE IN MEAT AND POULTRY PRODUCTS: Meat and poultry products formulated with cooking wine may not declare "Cooking Wine" on the label. Wine must be shown as Wine, Burgundy Wine, Sauterne Wine, etc., on the label.

WON TON SOUP: At least 3 ½% cooked meat or 5% meat or 2% cooked poultry.

WORCHESTERSHIRE SAUCE: When used in a product it must be shown as "Worcestershire Sauce" in the ingredients statement - It cannot be listed as flavoring. However, the ingredients do not have to be listed.





XANTHAN GUM: Not more than 0.15% in finished product permitted for sausage products. Approval for use as stabilizing, binding, thickening, suspending, and bodying agent. Sufficient for purpose in other than sausage products. See Regulations 318.7(c)(4).





YACHTWURST: Same as "Jadwurst."

YANKEE POT ROAST: See "Gravy and Yankee Pot Roast."

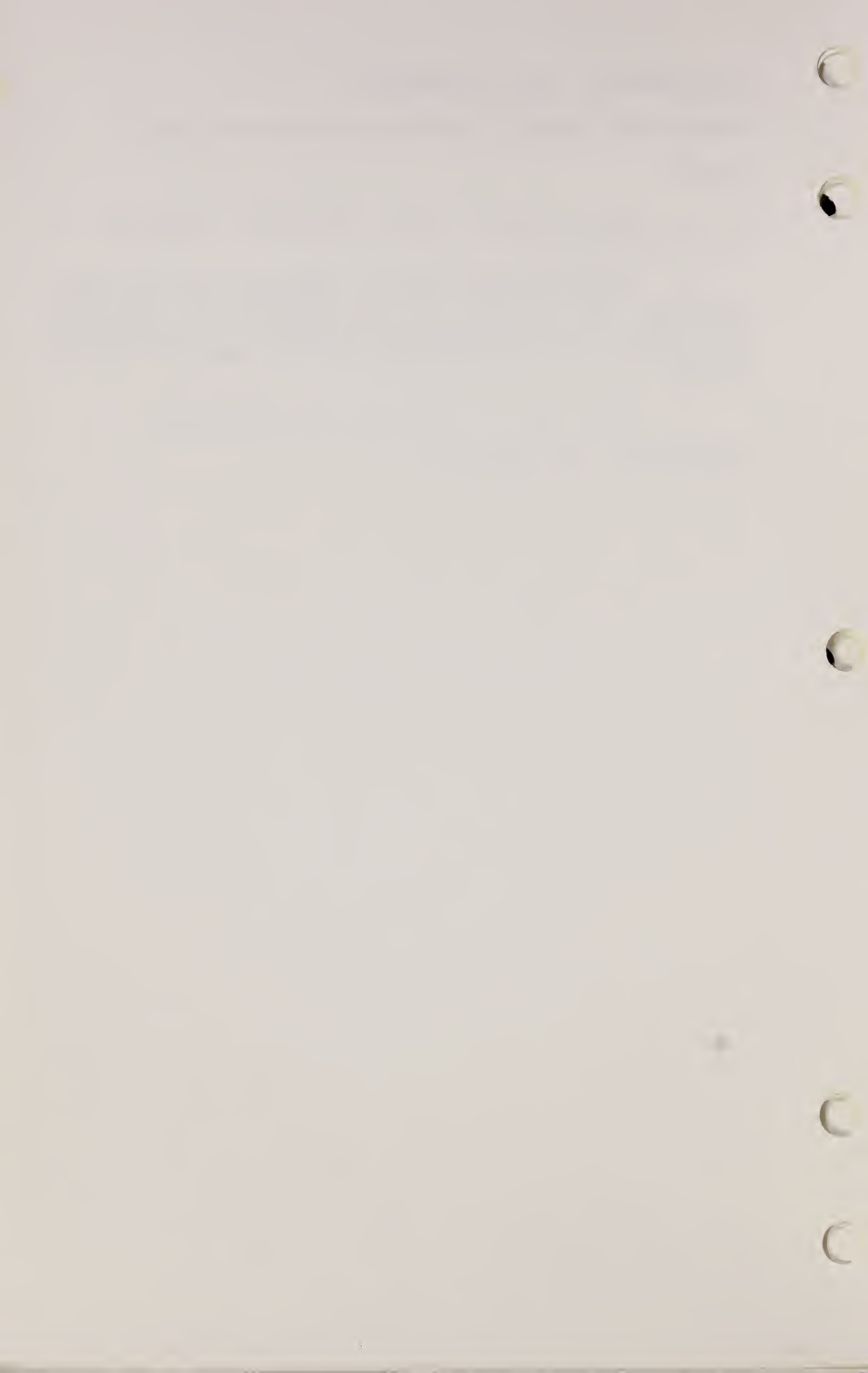
YEAST:

1. Dried Brewers Yeast: Acceptable ingredient of meat food products.

2. Autolyzed Yeast Extract: (Dehydrate of Paste form)
Autolyzed yeast extract is not considered an artificial flavoring. Its presence should be reflected in the statement of ingredients as "autolyzed yeast extract," natural flavor or flavor.

3. Bakon Yeast: A trade name for smoked yeast.

YETERNICE: See "Jaternice."



ZIP CODE AND DUAL ADDRESSES: When more than one firm's name and address, or one firm's name with a principal address, plus branch address are shown on a label, the principal firm and address shall bear the zip code. If all names and addresses are given about equal prominence, the zip code should appear with each address.

